

THE NEW
BRITISH JEWEL,
 OR,
Complete HOUSEWIFE'S
BEST COMPANION.

CONTAINING

I. A number of the most un- the most approved Receipts for common and useful RECEIPTS the Cure of most Disorders in Cookery, with the Manner of incident to human Bodies, from trussing Poultry, Rabbits, Hares, the most eminent English Physicians &c. illustrated with CURIOUS CUTS, shewing how each is to be trussed.

II. The best and most fashionable Receipts for all Manner of Pastry, Pickling, &c. with some general Rules to be observed therein.

III. Directions for making all Sorts of English Wines, Shrub Vinegar, Verjuice, Catchup, Sauces, Soups, Jellies, &c.

IV. A Table to cast up Expences by the Day, Week, Month, or Year.

V. Every Man his own Physician; a valuable Collection of &c.

VI. The Manner of preparing the Elixir of Life, Turlington's Balsam, Friar's Balsam, the Court or Lady's Black Stickling Plaster, Lip-Salve, Lady Yorke's Receipt to preserve from the Small-Pox or Plague, &c. the Royal Patent Snuff for the Head and Eyes; Dr. Bracken's Powder for the Teeth, a Secret for the Cure of the Tooth-ach, a speedy Method to destroy Warts or Corns, &c.

VII. Directions for destroying Rats, Mice, Bugs, Fleas, &c.

AND

A choice Variety of Useful FAMILY RECEIPTS.

TOGETHER WITH

A METHOD of restoring to Life People drowned, or in any other Manner suffocated.

ALSO

The COMPLETE FARRIER,
 Being the Method of Buying, Selling, Managing, &c. and of the Diseases incident to Horses, with their Cures.

TO WHICH IS ADDED,

The ROYAL GARDENER, or Monthly Calendar.

LONDON:

Printed for OSBORNE and GRIFFIN, and H. MOZLEY,
 Gainsbrough.—M.DCC.LXXXVIII.

*A Hint of Generals, or Things proper to be known and
remembered on particular Occasions.*

- A Ream of Paper, 20 Quires.
A Quire of Paper, 24 Sheets.
A Bale of Paper, 10 Reams.
A Roll of Parchment, 5 Dozen, or 60 Skins.
A Dicker of Hides, 10 Skins.
Ditto of Gloves, 10 Dozen Pair.
A Last of Hides, 20 Dickers.
A Load of Timber unhewed, 40 Feet.
A Chaldron of Coals, 36 Bushels.
A Hoghead of Wine, 63 Gallons.
Ditto of Beer, 54 Gallons.
A Barrel of Beer 36 Gallons.
Ditto of Ale, 32 Gallons.
A Gross, 144, or 12 Dozen,
A Weigh of Cheese, 256 Pounds.
Days in the Year, 365, Weeks 52, and Hours 8766.
Pence in the Pound 240, Farthings 960.
An Acre of Land, 160 square Poles or Perches,
A Last of Corn or Rape-seed, 10 Quarters.
A Quarter in England, 8 bushels; in Scotland, 4 bolls; in Spain,
about 139 Pounds weight of Corn.
Ditto of Pot Ashes, Codfish, White-herrings, Meal, Pitch, and
Tar, 12 Barrels.
Ditto of Flax and Feathers, 17 C. of Gunpowder 24 Barrels or
2400 lb. of Wool, 4368 lb.
A Tun of Wine, 252 Gallons, Oil of Greenland, 252 Gallons,
and sweet Oil of Genoa, 236 Gallons.
A Ton in Weight, 20 C. of Iron. &c. but of Lead there is but
19 C. and a Half, called a Fodder or Fother.
A Todd of Wool, 28 Pounds.
A Pack of Ditto, 364 Pounds.
A Load of Bricks 500, and of plain Tiles 1000.
A Stone of Fish 8 lb. and of Wool, 14 lb. The same for Horse-
man's Weight, and also Hay; but Pepper, Cinnamon, and
Allum. have but 12 lb. and a half to the Stone.
Ditto of Glass, 5 Pounds, and a Seam of ditto, 24 Stone.
A Truss of Hay, 56 Pounds; and a Load of ditto, thirty-nine
Trusses.
NOTE, New Hay in JUNE and AUGUST, ought to be 60 Pounds
to the Truss; as per Statute of 2 WILLIAM and MARY, 1693.



*A TABLE to cast up Expences by the Day, Week,
Month, or Year.*

Y.	Month.				Week.				Day.			
l.	l.	s.	d.	q.	l.	s.	d.	q.	l.	s.	d.	q.
1	0	1	6	2	0	0	4	2	0	0	0	3
2	0	3	0	3	0	0	9	1	0	0	1	1
3	0	4	7	1	0	1	1	3	0	0	2	0
4	0	6	1	3	0	1	6	2	0	0	2	3
5	0	7	8	0	0	1	11	0	0	0	3	1
6	0	9	2	2	0	2	3	2	0	0	4	0
7	0	10	9	0	0	2	8	1	0	0	4	2
8	0	12	3	0	0	3	0	3	0	0	5	1
9	0	13	9	3	0	3	5	2	0	0	6	0
10	0	15	4	0	0	3	10	0	0	0	6	2
11	0	10	10	2	0	4	2	3	0	0	7	1
12	0	18	5	0	0	4	7	1	0	0	8	0
13	0	19	11	1	0	4	11	3	0	0	8	2
14	1	1	5	3	0	5	4	2	0	0	9	1
15	1	3	0	1	0	5	9	0	0	0	9	3
16	1	4	6	3	0	6	1	3	0	0	10	2
17	1	6	1	0	0	6	6	1	0	0	11	1
18	1	7	7	2	0	6	10	3	0	0	11	3
19	1	0	1	3	0	7	3	2	0	1	0	2
20	1	10	8	1	0	7	8	0	0	1	1	1
30	2	6	0	1	0	11	6	0	0	1	7	3
40	3	1	4	2	0	15	4	0	0	2	2	1
50	3	16	8	2	0	19	2	1	0	2	9	0
60	4	12	0	3	1	3	0	1	0	3	3	2
70	5	7	4	3	1	6	10	1	0	3	10	0
80	6	2	9	0	1	10	8	1	0	4	4	2
90	6	18	1	0	1	14	6	1	0	4	11	1

CHEAP PROVISION,

Recommended to the Public in general.

To make a nourishing Dish of Rice.

PUT half a pound of meat of any sort, salt or fresh, or both, or ox cheek, cow heel, calves feet, &c. cut into bits into a gallon of water; after you have made it boil and froth up, put in a pound of rice, let it boil together 3 hours, adding another gallon of water warm'd by degrees, as you find it thickens and the water waste away, taking care to keep it stirr'd to prevent its sticking to the pot. Thus serv'd at table it makes an excellent dish, yet there may be added, at discretion, while the pot boils, any garden stuff, as they are liked, or are in season or plenty, and it may be seasoned with ginger, Jamaica or black pepper, to the taste.

Another very excellent Dish made of Rice.

PUT two quarts of new milk in an iron pot, and three ounces of clean wash'd rice, set the pot on a slow fire, and stir it with a long wooden spoon, to prevent it sticking to the pot or being burnt; it must boil at least two hours, when it will eat as rich as cream and sit light on the stomach; after it has boiled put in some sugar, pound-cinnamon or butter, to their liking, but it is very rich without them; and where milk is scarce, if part water be used it will be very good.

For Pudding.

BOIL your rice in a pudding-bag, with only a handful of currants, which seasons it very well: but half currants or raisins and half rice makes it very excellent. It must have very good room in the bag.



THE



THE
BRITISH JEWEL, &c.



Valuable RECEIPTS in

P A S T R Y.

☞ Observe, all raw Fruits must be boiled after they come into the Sugar.

To make Paste of Apricots.

ARE the apricots and cut them in slices,
put them in a stone pot or jug, half full,
P covered with a linen cloth, set it in a pot
of boiling water to the neck, so let it boil
till they are very tender; then, if you
would have it more clear, let the thin li-
quor run through a strainer, and put it into the sugar
as formerly, not boiling it after; the other will make
good paste, being rubbed in the strainer, with a ladle.
If you will, you may put a little of the pulp of codlins to
the apricots, and put it to the sugar as before, not boil-
ing it after, and so dish it only.

Paste of gooseberries is done after the same man-
ner, only the gooseberries are slit on one side before
they are put into the sugar. The best plumbs to
make paste with are red and white pear plumbs, which

are done as the apricots, only not pared nor stoned, but are put in whole.

To preserve Apricots.

Pare and slice apricots as before, and take their weight of double-refined sugar, beat it fine to powder, and take out the third part, then take a preserving glass, and lay at the bottom about half an inch thick of the sugar, and lay your apricots one by one upon the sugar, then cover them with more sugar, and so do till all the apricots and sugar be spent, let it stand covered 24 hours, take out the apricots one by one, pouring the syrup and sugar into a skillet, set it on the fire and scum it, and put the apricots into the syrup, then boil it as fast as possible, pricking them with a bodkin as they rise, and so cast in the other third part of your sugar as they boil, boiling it until the syrup will stand; take it from the fire, and take out the apricots one by one, and lay them upon a cullender; if any be broken put them together, and let them stand till they are cold; put a spoonful of the syrup into a preserving glass, and put the apricots in, one by one, and the syrup at top, and so keep them.

To make Sugar-Cakes.

Take a pottle of flour, a pound of sugar, a pound of butter, four yolks and one white of eggs, put your butter into rose water and temper it together, and put them into the oven on plates.

To preserve Quinces white.

Take your quinces and boil them very tender, let the water boil before you put them in, and turn them often as they boil, otherwise they will colour; then take, to every pound of quinces, one pound of sugar, then take as much water as you think good, and clarify your syrup with whites of eggs, and when it is well clarified, strain it, and set it over the fire again,



again, and take out the seeds or cores of the quinces as whole as you can, and pare them in the mean time, and when the syrup begins to grow thick, put in your quinces and let them boil a good pace, turning them often; then tie up the cores in tyffany and put them in, and when they are almost enough, strew a little hard sugar on them on every side, and then let them boil very fast, and when you perceive the syrup will jelly, take them up into your glass, and keep as much syrup as will cover the top of them, the next day cover them loose.

To make Almond Cakes.

Take a pound of almonds, blanch them and beat them very fine, and in the beating, put in some rose-water, then set them on the fire till they are ready to boil, then strew into it a pound of fine sugar, and set it on the fire again till it begins to boil, then stir in the whites of 8 eggs, very well beaten before you put them in, then put them upon plates, first being rubbed with a little butter before they go into the oven, and when they rise in the oven, you must loosen them with your knife from the plates, and set them till they be very hard; you must take care that your oven be not too hot, that they may look white.

To keep Oranges and Lemons a whole Year together.

Take small sand and dry it very dry, and after it is cold put a quantity of it into a clean vessel, then take your oranges and set a laying of them in the stalk end downwards, so that they touch not one another, then strew in of your sand as much as will cover them two inches deep, then set your vessel thus filled in a cold place.

To make fine Cracknels for Breakfast.

Take 2 pounds of fine sugar, one ounce of large mace, 1 ounce of cloves, 1 ounce of cinnamon, one ounce of nutmegs, 1 ounce of large ginger, let these spices be well beaten; to about 18 or 20 eggs and 1 pound

pound of butter, let there be mixed to the quantity of a peck of flour or more, and to temper these together, you must have claret or white wine, and when you have made the dough, as you make a piece of other dough, let these cracknels be first boiled, and when they swim up, put them into cold water, and when they have lain a quarter of an hour in cold liquor, take them out and prick them, after that bake them, let not the oven be too hot.

To make Cheefe Cakes.

When you have a new-milk cheefe, your whey being well pressed out, then break your curd in a bowl, then put to them six yolks of eggs, and 2 whites, some currants, nutmegs, sugar and rose-water, six spoonfuls of cream, a quarter of a pound of sweet butter, grated bread of wheat flour 1 handful, all which when well mixed into a paste, set them in the oven, not setting up the lid at all, and when they begin to colour, take them out quickly: this quantity will make 7 or more cheefe cakes.

To make Mince Pies.

Take the flesh of a leg of veal, being par-boiled, and as much beef suet as veal, and mince it very small together, then season it with two pounds of currants, one pound of sun raisins, half an ounce of cinnamon, three nutmegs, two ounces of carraway comfits, a quarter of a pound of sugar, and a little salt; when the pies are baked, put into them some rose-water, fresh butter, and some sugar, well mixed together, into every pie some.

To make Carraway Cakes.

Take half a peck of flour, one pound of butter, melt it in a little fair water, or rose-water, and temper your cake with it: put in half a pound of carraway comfits, as much sugar, and three nutmegs, a good quantity of yeast, make it in a long pan and bake it for breakfast, half this proportion is enough to make at one time.

For

For Custards.

Take four quarts of new milk, 16 eggs, all the yolks, and more than half of the whites: take a nutmeg grated, and a little mace beat very fine, and a quarter of a pound of sugar, a little more than a spoonful of fine wheat flour, and stir amongst it a piece of sweet butter, melted, and stir it all well together: the coffins must be set in the oven a little to harden them before you put it in, and prick them a little at the bottom, otherwise they will rise in blisters; bake them in a pretty hot oven.

To make Shrewsbury Cakes.

Take a pound of sugar, three quarters of a pound of butter, three eggs, two or three spoonfuls of muscadine wine, if you have no muscadine, put in one egg more, some rose water, cloves and mace beaten, half a pound of sugar; work your butter in cold, and if it be too soft, work in a quarter of a pound more flour; roll them out broad, cut them with a spur round, prick them thick, and bake them on white paper.

An excellent way to dry Fruit.

Before you dry your fruit in the oven, you must bake them in a pot close stopped with dough; your apples or pears must lay in as long as your brown bread, and your plumbs and cherries as long as your white bread, then draw them gently and let them cool, then peel the thin skin of your apples and pears, and flat them and dry them; as for your plumbs or your cherries, you must dry them on sieves as you draw them; a little claret and sugar in the bottom of the pot will do very well, and a little sugar between every lay of cherries.

To dry Plumbs green.

Take plumbs green, when they are at their full bigness, before they change colour, then take half the weight of sugar, and put as much water as will wet them, boil the syrup and scum it clean, and then put in the plumbs & let them scald, then take them off and set them on again 'till they are tender, repeat this several times, and cover them
close

close, and twice a day heat them on the fire, 'till they have dried up all the sugar, then lay them on glasses to dry; which they will be several days in doing.

To candy Apricots or Peach Plumbs.

Take either of these, and give every one a slit on the side to the stone, and cast a pound of sugar on them, and bake them in an oven hot as for manchets, half an hour, laid one by one, then take them out of the dish and lay them on a glass plate, and dry them in an oven three or four days, and they will be fully dried, and finely candied. If you can, get glasses made like marmalade boxes to cover them, and they will be soon candied; this is the nearest way to candy such fruit.

Damsons or any other red Plumbs in Jelly.

Take a pound of damsons and a pound of sugar, wash the damsons in water, then boil them about half an hour on a slow fire, and when they break the skins, take them off and let them stand half an hour, then boil them again, and take them off as before; do this three times, and while they are off set some weight on them that may keep them within the syrup they are to boil, the last time till you see the part where the skin is broke of a very high colour, then take them off and let them be cold, then drain away the syrup, and make a jelly as followeth, viz. Take green gooseberries, green apples or quince cores, a good quantity, and boil them to mash, then strain them thro' a hard sieve, then take a pound of this, the clearest to one pound of the syrup of the fruit you would keep, boil them together 'till it jellies, boil it not too high for fear of rope, scum it very clean, and while it is hot, put it into the glasses or pots with the fruit, one lay of jelly and one of fruit; this will keep three or four years.

To make Syrup of Violets.

Pick your violets and bruise them, and put as much hot water (but not boiled) as will wet them, and let them infuse 24 hours, then strain them, and put two pounds of sugar to a pint; stir it and strain it 'till the sugar is dissolved, two or three days together.

To make Violet Cakes.

Take powdered loaf sugar and just wet it, and boil it till it is almost sugar again, then put in juice of violets & the juice of lemons, which will make them red; if you put in water and juice, it will make them look green; if you will have them all blue, then put in juice of violets without lemon; thus you make cowslips, rosemary, or any other flowers. To make lemon cakes, the peel must be grated and washed till the bitterness is gone, and then the juice must be put in as above directed.

To make a Lent Pudding.

Take a pint of sweet cream, boil it a little with a flake of mace in it, then slice a manchet into it, being first taken off the fire and poured into a pan, then put into it one nutmeg, a little salt, 4 spoonfuls of sugar, 4 yolks and 2 whites of eggs, a handful of raisins of the sun, stir this all well together with a piece of butter in it, then take a linen cloth, being first wet in cold water, then rubbed with butter on the inner side, put the pudding into it and tie it up close together, then boil it, when it is boiled put melted butter into the dish, &c.

To make Egg Pie.

Take half a pound of beef suet, as many currants, mince the suet small, take five hard eggs minced small, mingle all these together, season it with a nutmeg, some beaten cinnamon, some sugar and a little salt. When it is baked put into it as you do mince pies.

To make a Dartmouth Pie.

Take two ounces of the lean of a leg of mutton, one pound of suet, shred it as small as you can make it, always keeping it loose from the board; then take a little salt, two ounces of sugar, one nutmeg and three quarters of a pound of currants, and temper it together, so put it into the paste, and let it have one hour and a half baking: for the paste, take suet and shred it very small, put it into a skillet of water and let it boil, then take some butter and put into it and knead your paste.

To make a Quaking Pudding with Almonds.

Take a quart of sweet thick cream and half a pound of blanched almonds, and grind them in a mortar, then put in some of the cream, and strain them as if it were for almond milk; then boil the cream and almonds, being strained to some large mace, then season it with rose water and sugar fit for your taste, then take nine eggs, with four whites, being very well beaten with a little fine cinnamon, put them into your cream and almonds, then take 2 or 3 spoonfuls of fine flour and mix it with your cream that it may not knot, when it is of the thickness of thick butter, wet your cloth and strew it with flour, and tie up this batter in it, and let it boil very fast in beef broth two hours, when it is boiled, take it carefully up, that you break it not, put in the bottom of your dish a little white wine, sugar, and a sliced nutmeg, then serve it; this pudding must be stirred often, or the thickness will settle to the bottom.

J E L L I E S, &c.

Hartshorn Jelly.

Take half a pound of hartshorn and put it into an earthen pan, with two quarts of spring water, cover it close and set it in the oven all night, then strain it into a pipkin, with half a pound of double refined sugar, half a pint of Rhenish wine, the juice of 3 or 4 lemons, 3 or 4 blades of mace, and the whites of 4 or 5 eggs, well beat, and mix it so that it may not curdle, set it on the fire till there ariseth a thick scum, run it through a napkin or jelly bag, and turn it up again till it is quite clear.

Jellies of Apples and other Fruit.

Cut your apples into pieces, and boil them over the fire with water in a copper pan, till they resemble marmalade, then strain them through a linen cloth sieve, and put three quarters of a pound of cracked boiled sugar to every quart of liquor, boil it all to a degree between smooth and pearled, taking off the scum as it rises.

If

If you chuse the jelly of a red colour, add some red wine, or prepared cochineal, keeping it covered. After the same manner you may make the jelly of any other fruits.

Clear Pippin Jelly.

Take twelve or fourteen of the best sort of pippins, pare them and put them into cold water; then put them into a skillet with a quart of fine running water, set them on the fire, and let them boil as fast as can be, till the liquor be half boiled away, then strain them off, and strain the juice through a piece of fine strong holland, then take a pint of that juice and put it in a skillet, and put to it a pound of double-refined sugar; set it on the fire, having one blow to it, that it may boil as it riseth, and when it has boiled quick rather more than a quarter of an hour, put in four spoonfuls of the juice of lemons, keeping it still boiling and scumming it, try it sometimes in a plate, and when you find it will jelly, take it off and put it up in glasses.

White Currant Jelly.

When your currants are just ripe, strip them from the stalks into a skillet, & cover them with spring water, half a pint of water to a pint of currants, set them upon a gentle charcoal fire, and let them stew 'till the currants are dissolved, then let the clear juice come from them through a jelly bag, and to every pound of that take a pound of double-refined sugar, wet it with fair water, and boil it to a high candy, then put in some juice of lemon to your taste, and let it have a heat, but boil it no more after the lemon is in, and then glass it.

To colour Jellies.

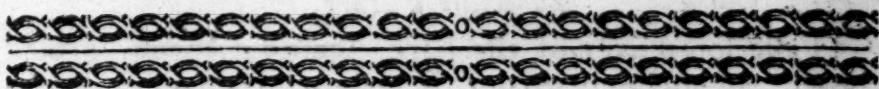
Jellies made of hartshorn, or calves feet, or legs, may be made of what colour you please: in white use almonds pounded and strained in the usual manner; if yellow, put in some yolks of eggs, or a little saffron steeped in the jelly and squeezed; if red, some juice of red beet; if grey, a little cochineal; if purple some purple turnsole, or powder, of violets; if green, some juice of beet leaves, or spinage, which must be boiled to takes away its crudity.

To make a Sack Posset.

Take ten eggs, yolks and whites, beaten well and strained, a pint of sack, and near half a pound of sugar, set them on a fire in the bason you make it in; and when it is so hot you can hardly hold your finger in stirring it all one way; take it off the fire and cover it with a hot plate, and then cover it close with a cushion upon the plate, set it on another cushion the space of half an hour, sift sugar on it and serve it in.

To preserve Oranges.

Rub off the upper skin with a grater, cut a round hole at the top, lay them in fair water a day and a night, and the water to be shifted night and morning, then boil them till they are tender, then pull out the meat at the hole (if you will have them out) then put them into hot water, and let them lie till next day, then weigh them, and take more than their weight in sugar, and to every pound of sugar take a pint and a quarter of water, and boil your oranges a little while in the syrup, and pour the oranges out into a bason with the syrup, and cover them close with white paper to touch them, so let them stand two days, then drain them from the syrup and put the syrup on the fire, when it boils pour it on the oranges again boiling hot, do so again the next day, and if your syrup be thin, and not too much wasted, repeat it the next day, and the day following set the syrup and the oranges on the fire together, and let them boil till they are enough; when you are ready to take them off the fire, wring in some juice of lemons, with a little musk, and boil them a walm or two, let them stand a while, then put them up; close your glasses with jelly of apple-johns or pippins, and fill the oranges with the jellies. Lemons in the same manner, only pared thinner.



VALUABLE RECEIPTS
IN
C O O K E R Y.

General Directions for Trussing, and
Dressing Poultry, &c.

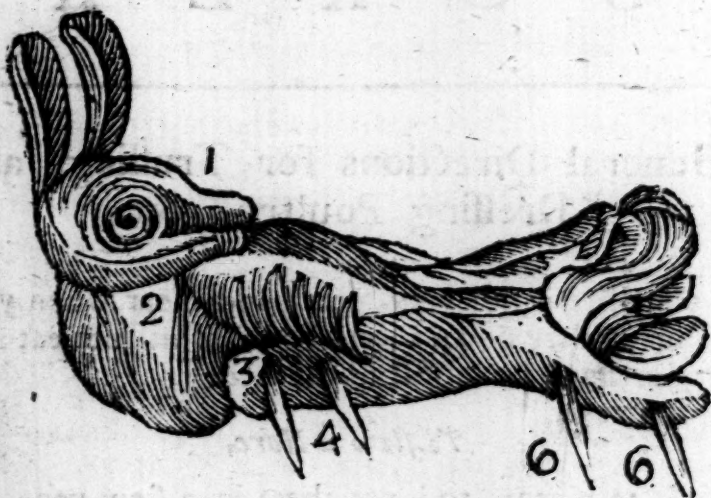
IF your fire is not very good and clear when you lay your poultry down to the roast, it will not eat near so sweet, or be so beautiful to the eye.

To stew a Hare.

Cut it to pieces, and put them in a stew-pan, with a blade or two of mace, some whole pepper, black and white, an onion stuck with cloves, an anchovy, a bundle of sweet herbs, and a nutmeg cut to pieces, and cover it with water; cover the stewpan close, let it stew till the hare is tender, but not too much done; then take it up, and with a fork take out your hare into a clean pan, strain the sauce through a coarse sieve, empty all out of the pan, put in the hare again with the sauce, take a piece of butter as big as a walnut, rolled in flour, put in likewise one spoonful of catchup, and one of red wine, stew all together with a few fresh mushrooms, or pickled ones if you have any, till it is thick and smooth, then dish it up and send it to table. You may cut a hare in two, and stew the fore quarter thus, and roast the hind quarters with a pudding in the belly.

To Roast a Hare.

Take some liver of the hare, some fat bacon, grated bread, an anchovy, shalot, a little winter savory, and a little nutmeg; beat all these into a paste, and put them into the belly of the hare; baste the hare with stale beer, put a little bit of bacon in the pan, when it is half roasted baste it with butter. For sauce take melted butter, and a little bit of winter savory, or thick claret sauce.

The manner of trussing a Hare.

Case a hare, and in casing it, just when you come to the ears, pass a skewer between the skin and the head, & by degrees, raise it up till the skin leaves both the ears stript, & then take off the rest as usual. Then give the head a twist over the back, that it may stand as at 1, putting two skewers in the ears to make them stand upright, and to secure the head in a right position; then push the joint of the shoulder blade up as high as may be towards the back, and pass a skewer between the joints, as at 2, through the bottom jaw of the hare, which will keep it steady, then pass another skewer through the lower branch of the leg, as at 3, through the ribs, passing close by the blade bone, to keep that up tight, and another through the point of the same branch, as at 4, which finishes the upper part; then bend in both legs between, the

the haunches, so that their points meet under the scut, and make them fast with two skewers, as at 66.

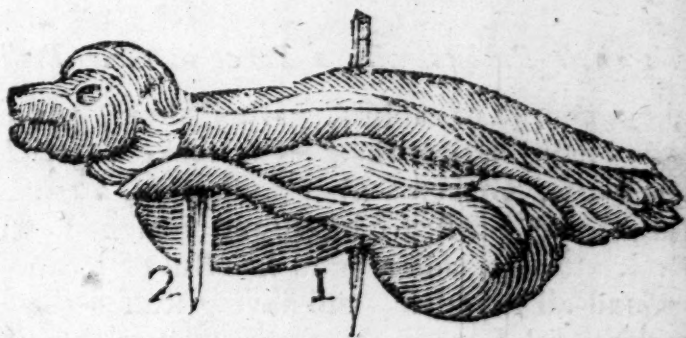
To truss a hare short, see the manner of trussing a Rabbit for boiling.

The manner of trussing Rabbits, for boiling and roasting.

For Roasting.



For Boiling.



For Roasting.

Case all the rabbit except the lower joints of the fore legs, and those you chop off; then pass a skewer through the middle of the haunches, after you have laid them flat as at 1, and the fore legs, which are called the wings must be turned as at 2, so that the smaller joints may be pushed into the body, through the ribs. This as a single rabbit, has the spit passed through the body and head, but the skewer takes hold of the spit to preserve the haunches; but to truss a couple of rabbits there are 7 skewers, and then the spit only passes between the skewers, without touching the rabbits. You may truss it short as for boiling, and roast it.

For Boiling.

Cut the two haunches of the rabbit close to the back bone, two inches, and turn up the haunches by the side of the rabbit, skewer the haunches through the middle part of the back as at 1 ; then put a skewer through the utmost joints of the legs, the shoulder blades and neck, as at 2, trussing the shoulders high and bending the neck backwards, that the skewer may pass through the whole.

To hash Rabbits.

Wash them, pick the flesh off the bones, after being half roasted, and mince it small, add to it a little good mutton broth, a shallot or two, a little nutmeg grated, and a little vinegar, stew it together ; put in a piece of good butter, and a little shred parsley ; serve it upon sippets, garnished with slices of lemon.

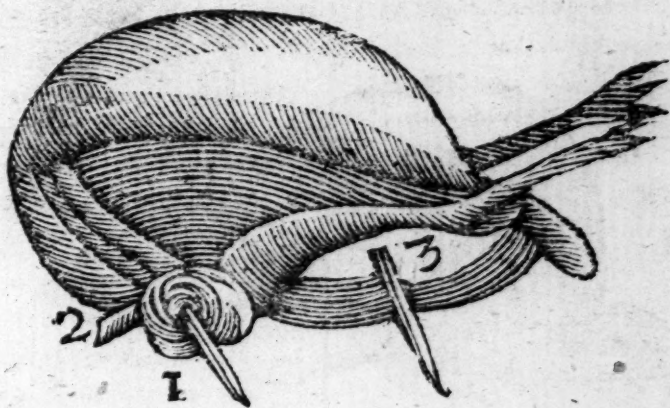
To roast Rabbits with a Farce in their Bellies..

Take a couple of rabbits, parboil them, cut off their heads and first joints of their legs ; make a farce for them of their livers, minced with a mushroom, a truffle, a few cives and some parsley minced and seasoned with salt, pepper & nutmeg, add a good handful of scraped bacon, then pound all together, and having stuffed the bellies of the rabbits with some of this farce, skewer them together and lard them with lean ham, fat bacon, and slices of veal, wrap them up in paper, spit and roast them ; when they are enough, put some cullis or essence of ham in a dish, take off the lards of bacon, dish them and serve them up hot for a first course.

You may stuff their bodies with oysters, after being blanched, with an anchovy minced.

To make Sauce for boiled Rabbits.

Take a few onions, boil them well ; shifting them in water often, mix them well together with a little melted butter and water ; some add a little pulp of apple and mustard.

The manner of trussing a Pheasant or Partridge.

Both the pheasant and the partridge are trussed the same way, only the neck of the partridge is cut off, and the head of the pheasant is left on; the cut above shews the pheasant trussed. When it is drawn cut off the pini-
ons, leaving only the stump bone next the breast, and pass a skewer through its point, and through the body near the back, then give the neck a turn, and passing it by the back, bring the head on the outside of the other wing bone, as at 1, and run the skewer through both, with the head standing towards the neck or rump, which you please: 2 is where the neck runs; then take the legs, with the claws on, and press them by the joints together, so as to press the lower part of the breast, then press them down between the sidesmen, and pass a skewer through all, as at 3.  Remember a partridge must have the neck off, in every thing else it is trussed like a pheasant.

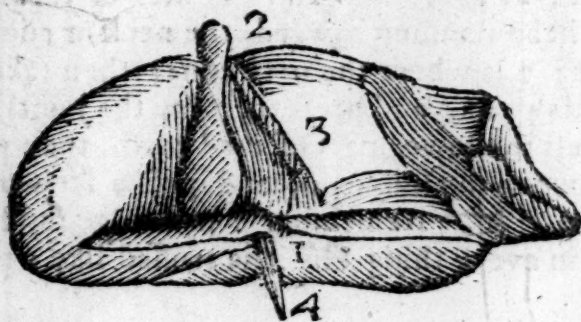
Pigeons in a Hole.

Take your pigeons, season them with beaten mace, pepper and salt, put a little piece of butter in the belly, lay them in a dish and pour a little batter all over them, made with a quart of milk and eggs, and 4 or 5 spoon-
fuls of flour; bake it and send it to table. It is a good dish.

The

The manner of trussing a Pigeon.

Draw it but leave in the liver, for that has no gall, then push the breast from the vent, and holding up the legs, put a skewer just between the bend of the thigh, and the brown of the leg, first having turned the pinions under the back, as at I, and see the lower joint of the biggest wings are so passed with the skewer that the legs are between them and the body.

*The manner of trussing an Easterling.*

A duck, easterling, teal or widgeon, are all trussed in the same manner. Draw it and lay aside the liver and gizzard, and take out the neck, leaving the skin of the neck full enough to spread over the place where the neck was cut off. Then cut off the pinions and raise up the whole

whole legs till they are upright in the middle of the fowl, & press them between the stumps of the wings and the body of the fowl; twist the feet towards the body, and bring them forwards, with the bottom of the feet towards the body of the fowl; then take a skewer and pass it thro' the body of the fowl, between the lower joint next the foot and the thigh, taking hold at the same time, of the ends of the stumps of the wings, then will the legs stand upright, 1 is the stumps of the wings, 2 and 3 the legs, as we have made them stand upright, 4 is the point of the skewer.

A good Sauce for Teal, Mallard, Ducks, &c.

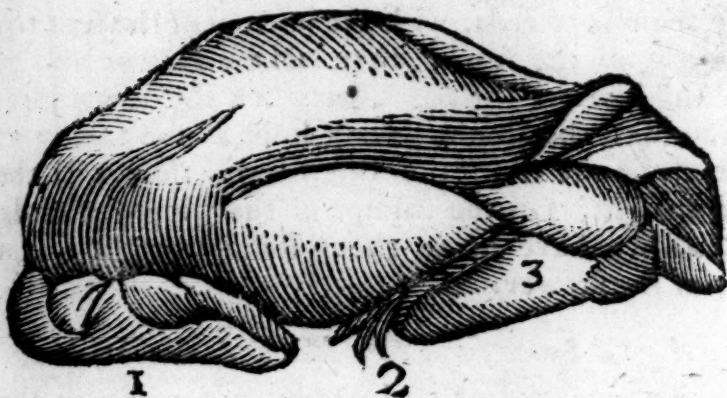
Take a quantity of veal gravy, according to the bigness of your dish of wild-fowl, seasoned with a little pepper and salt; squeeze in the juice of two oranges, and a little claret. This will serve any sort of wild fowl.

The manner of trussing a Goose.

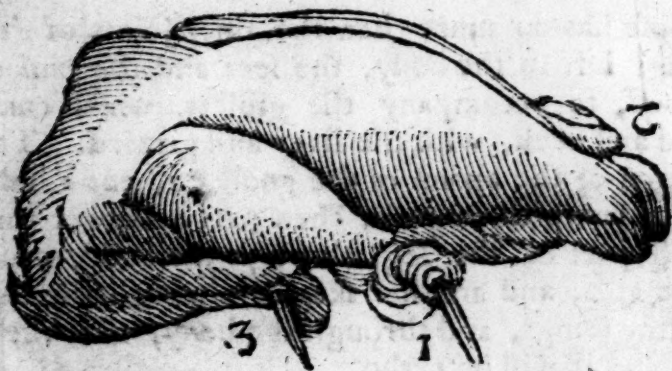


A goose has no more than the thick joints of the legs and wings left to the body, the feet and the pinions being cut off, to accompany the giblets, which consist of the head and neck, with the liver and gizzard. Then at the bottom of the apron of the goose, 1, cut a hole and draw the rump through it, then pass a skewer through the small part of the leg, through the body, near the back, as at 2, and another skewer through the thinnest part of the wings, and through the body, near the back, as at 3, and it will be right.

The

The manner of trussing a Fowl for boiling.

You must, when it is drawn, twist the wings till you bring the pinions under the back; and you may, if you please, inclose the liver and gizzard, one in each wing, as at 1, but they are commonly left out; then beat down the breast bone, that it may not rise above the fleshy part, then cut off the claws of the feet, and twist the legs and bring them on the outside of the thigh towards the wing, as at 2, and cut a hole on each side of the apron, just above the sidesmen, and put the joints of the leg into the body of the fowl, as at 3,—so this is trussed without a skewer.

The manner of trussing a Chicken like a Turkey-poult, or of trussing a Turkey-poult.

After

After you have got a chicken, cut a long slit down the neck, on the fore-part; then take out the crop and the merry-thought, then twist the neck and bring it down under the back, 'till the head is placed on the side of the left leg, bind the legs in with the claws on, and turn them upon the back; then, between the bending of the leg and the thigh, on the right side, pass a skewer through the body of the fowl, and when it is through, run the point through the head, by the same place of the leg as you did before, as at 1, you must likewise pull the rump through the apron of the fowl.

Note, the neck is twisted like a cord, and the bony part of it must be quite taken out, and the under jaw of the fowl taken away, neither should the liver or gizzard be served with it, though the pinions are left on; turn the pinions behind the back, and pass a skewer through the extreme joints, between the pinion and the lower joint of the wing, thro' the body, near the back, as at 3, and it will be fit to roast in the fashionable manner.

The above figure will shew the manner in which the legs and pinions will appear when turned to the back, as also the position of the head and neck of the chicken or turkey-poult.

A turkey-poult has no merry-thought, as it is called, and therefore, to imitate a turkey the better, we take it out of a chicken through the neck.

N. B. Always mind to beat down the breast bone, and pick the head and neck clean from feathers before you begin to truss your fowl.

To boil a Turkey with the stuffing.

When your turkey is dressed and drawn, truss it, cut off the feet, and cut down the breast bone with a knife; then take the sweetbread of veal, boil it, shred it fine with a little beef suet, a handful of bread crumbs, a little lemon peel, part of the liver, a spoonful or two of cream, with nutmeg, pepper, salt and 2 eggs; mix all together, and stuff the turkey with part of the stuffing, the rest may be boiled or fried to lay round it, then sew up the skin again, dredge it with a little flour, tie it up
in

in a cloth, and boil it with milk and water. If it be a young turkey, an hour will boil it.

How to roast a Goose.

Take a little sage, a small onion, chopped small, some pepper and salt and a bit of butter; mix those together, and put them in the belly of the goose, then spit it, finge it with white paper, dredge it with a little flour, and baste it with butter. When it is enough, which is known by the legs being tender, take it up and pour through it two glasses of red wine, and serve it up in the same dish, and apple sauce in a bason.

To boil Rabbits with Sausages.



Boil a couple of rabbits, when they are almost boiled, put in a pound of sausages and boil with them; when done enough, dish the rabbits, placing a sausage here and there one, with some fried slices of bacon. For sauce, put mustard and melted butter, beat up together in a cup, and serve them up.

To boil Pigeons.

Stuff your pigeons with sweet herbs, chopped bacon, grated bread, butter, spice, and the yolk of an egg; then boil them in strong broth, butter, vinegar, mace, salt, and nutmeg, set parsley, minced barberries, and drawn butter; lay your pigeons in a dish, pour the lear all over them; garnish with sliced lemon and barberries.

To boil Chickens.

Take four or five chickens, as you would have your dish in bigness, if they be small ones scald them before you pluck them, it will make them whiter, then draw them and take out the breast bone; wash them, truss them, & cut off their heads and necks, and boil them in milk and water with a little salt; half an hour or less will boil them: they are the better for being killed the night before you use them.

To make sauce for the Chickens.

Take the necks, gizzards and livers, boil them in water, when they are enough strain off the gravy, and put to it a spoonful of oyster pickle; take the livers, break them small, mix a little gravy, and rub them through a hair sieve with the back of a spoon, then put to it a spoonful of cream, a little lemon and lemon peel grated, thicken it up with butter and flour; let your sauce be no thicker than cream, which pour upon your chickens. Garnish your dish with sippets, mushrooms and lemons. They are proper for a side dish or a top dish, either at noon or night.

The best way to pot Pigeons.

Take your pigeons and skewer them with their feet cross over the breast, to stand up; season them with pepper and salt, and roast or bake them, so put them into the pot, setting the feet up; when they are cold, cover them with clarify'd butter.

XX

The best directions for CURING, ROASTING,
BOILING, &c. all kinds of Butcher's Meat.

To dry a Leg of Mutton like Pork.

BEAT it flat with a cleaver to make it like a Westphalia ham, then take some saltpetre and beat it very fine, and rub it all over your mutton, and let it lie all night; then make a pickle with bay salt and pump water, strong enough to bear an egg, put your mutton into it, and let it lie ten days, then take it out and hang it in a chimney where wood is burnt, 'till it is entirely dry, which will be about three weeks; boil it very tender with fowls, or eat it cold like Westphalia ham. Do it in cold weather or it will not keep.

How to cure a Leg of Pork Ham Fashion.

Take a leg of pork and let it be cut like a ham, then take a quart of ordinary salt, and a quart of bay salt, beat it very hot, and mix it with a pound of coarse sugar and an ounce of saltpetre, beaten fine, then rub the ham well with it, and cover it all over with what is left, for it must all go on, so let it lie 3 days, then turn it every day for a fortnight, then take it out and smoke it, as you do bacon or tongue. The salt must be put on as hot as you can.

A Leg of Mutton Ham Fashion.

Get a hind quarter very large, cut it like a jiggit, that is, with a piece of the loin, then rub it all over with bay salt, and let it lie one day, then put in it the following pickle: take a gallon of pump water, put into it two pounds of bay salt, two of white salt, six ounces of saltpetre and four of petresalt, one pound of brown sugar, four bay leaves, & 1 ounce of salt prunelle; mix it all in
your

your liquor, then put in your mutton, and in seven days it will be red through, then hang it up by the handle, and smoke-dry it with deal dust and shavings, making a great smother under it, and in five days it will be ready. You may boil it with greens, and it will cut as red as a cherry; so serve it as you would a ham.

How to dry Neats-tongues.

Beat salt and saltpetre very fine, an equal quantity of each, lay the tongues in pump water all night, rub them very well with the salt, and cover them over with it still putting on more as they waste; when they are stiff and hard they are enough, then roll them in bran, and dry them before a gentle fire. Before you boil them, lay them in pump water all night, and boil them in pump water.

How to preserve meat without Salt.

Wet a napkin in white wine vinegar, wring it out and wrap the meat in it. It will keep a fortnight or longer in hot weather.

How to make Sausages.

Take the leaf of a leg of pork and four pound of beef suet, or rather more, shred them together very small, then season it with three quarters of an ounce of beaten pepper, and half so much of cloves and mace mixed together, a handful of sage chopped small, and as much salt as you think fit, then break in ten eggs, all but two or three of the whites, temper it well together with your hands, and fill it well into hog's guts, which you must have ready, tie the end of them like puddings, and let them be thoroughly boiled; when you eat them they must be broiled on soft coals, for hot coals will break the skin, and the goodness will be lost.

How to make white Puddings.

Cut a penny loaf into thin slices, and set it to soak all night in a pint of cream, and in the morning break it in the

bowl with a spoon, 'till it be like pap; then put to it four yolks and two whites of eggs, and the marrow of one marrow bone, cut into little pieces, half a pound of the best beef suet, shred extraordinary small; season it with nutmeg, cinnamon & sugar, and two spoonfuls of rose water, and a spoonful of sack, (a little must and amber-grease if you please) these puddings must be boiled on a gentle fire, and not pricked in the boiling.

- Another Sort.

Boil a pound of rice in five pints of milk, 'till it be thick then put in a pound of currants, and let it boil up just to plumb them, and when it is cold put in three quarters of a pound of suet shred small, and six yolks and two whites of eggs, a quarter of a pound of sugar, four spoonfuls of rose water, and a quarter of an ounce of cinnamon.

When your pork is cut in joints, salt it with ordinary salt, and let it lie one night before you put it into pickle, that the blood may run from it, then make a strong pickle of pump water, bay salt and saltpetre, and some ordinary salt, and boil it, let it stand 'till it is cold, and then put in your meat: before the pickle is always above your meat.

A Ragoo of Oysters.

When you open your oysters drain them in a sieve, put a dish under to receive the liquor, melt some fresh butter in a stew-pan, put in it a dust of flour, keep it stirring 'till it is brown, moisten it with a little gravy, and put in some small crusts of bread, the bigness of the top of your finger, and next your drained oysters, toss it up, season it with parsley, cives, pepper, and some of the oyster liquor. Your ragoo being well relished, serve it up for a dainty dish.

This ragoo is to be done quickly, because the oysters must boil.

How

How to dress Lamb in a Ragoo.

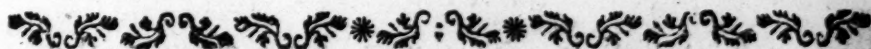
Cut a quarter of lamb into four quarters, lard it with middle-sized slices of bacon, and toss it up a little in a stew-pan to brown it; then stew it with broth, pepper, salt, cloves, a bunch of sweet herbs and mushrooms. Make a sauce for it of fried oysters, with a little flour and a couple of anchovies. When you are ready to serve up, add some lemon juice, and garnish with fried mushrooms.

How to Ragoo a Breast of Veal.

Stuff your breast of veal with forcemeat between the flesh and the bones, and lard it with large lardoons of bacon, and half roast it, then put it into the stew-pan over a stove with gravy, 'till it is enough, toss it up with forcemeat balls, mushrooms, truffles, morels, oysters, &c. first stuffing it all up the brisket with force-meats. Garnish with sliced lemon or orange.

How to Ragoo a Piece of Beef.

Lard the hind part of the buttock of beef with thick lardoons of bacon, put it into a stew-pan with some slices of bacon at bottom; season with salt, pepper, cloves, nutmeg and sweet herbs, cover it with lards of bacon, put in two pounds of good lard, cover your pan and stew it gently between two fires for twelve hours, and then put in a little brandy. Garnish with pickles and serve it up.



DIRECTIONS FOR ROASTING MEAT.

IF you are to roast any thing very small or thin, take care to have a little brisk fire, that it may be done quick and nice; if a large joint, let a good fire be laid to cake and clear at the bottom, and when your meat is half done, stir up a good brisk fire.

How to roast Beef.

If a rump or surloin, do not salt, but lay it a good way from the fire; baste it once or twice with salt and water, then with butter; flour it and keep basting it with what drops from it; when you see the smoke draw to the fire it is near enough.

If the ribs, sprinkle it with salt for half an hour, dry and flour it, then butter a piece of paper very thick, and fasten it on the beef, the butter side next to it.

N. B. Never salt your roast meat before you lay it to the fire, except the ribs, for that draws out the gravy.

If you chuse to keep it a few days before you dress it, dry it with a clean cloth, then flour it over, and hang it up where the air may come to it.

How to roast Lamb or Mutton.

The loin, the saddle of mutton, which is the two loins, and the chine, which is the two necks, must be done as the beef; but all other joints of mutton must not be papered; and just before you take it up, dredge it with flour, but not too much, for that takes away the fine taste of the meat.

Be sure you take off the skin of the breast of mutton before you roast it.

How to roast Veal.

If a fillet stuff it with thyme, marjorum, parsley, a small onion, a sprig of savory, a bit of lemon peel cut, nutmeg, pepper, salt, mace, crumbs of bread, 4 eggs, a quarter of a pound of butter or marrow, mixed with a little flour to make it stiff, half of which put into the udder, and the other into holes made in the fleshy part.

If a shoulder, baste it with milk till half done, then flour it and baste it with butter.

The breast must be roasted with the caul on until it is enough, and the sweetbread skewered on the backside of the breast. When it is near enough take off the caul, baste

baste it and dredge it with a little flour. All these to be sent to table with melted butter, and garnished with sliced lemon.

If a loin, or fillet not stuffed, be sure to paper the fat that as little may be lost as possible. All joints are to be laid at a distance from the fire till soaked, then near the fire. When you lay it down baste it with good butter, except it be the shoulder, and that may be done the same if you rather chuse it; when it is near enough baste it again, and dredge it with a little flour.

How to roast a Pig.

First wipe it very dry with a clean cloth, then take a piece of butter and some crumbs of bread, of each about a quarter of a pound, a little sage, thyme, parsley, sweet marjorum, pepper, salt, nutmeg, and the yolk of 2 eggs, mix these together and sew it up in the belly: flour it very thick, then spit and lay it to the fire, taking care that your fire burn well at both ends, or, till it does, hang a flat iron at in the middle of the grate. Continue flouring it till the eyes drop out, or you find the crackling hard; then wipe it very clean with a wet cloth in salt and water, and baste it with butter, when the gravy begins to run, put basons in the dripping pan to receive it. When you perceive it is enough, take about a quarter of a pound of butter, put it into a coarse clean cloth, and having made a clear brisk fire, rub the pig over with it, till the crackling is crisp, and take it from the fire. Cut off the head, and cut the pig in two down the back, where you take out the spit; then, having cut the ears off, and placed one at each side, make the sauce thus:

Take some good butter, melt it, mix it with the gravy, received in the basons, and the brains bruised, and a little dried sage shred small, pour these into the dish and serve it up.

How to roast Pork.

The best way to roast a leg is first to parboil it, then skin it and roast it, baste it with butter, then take a little sage,

How to roast Beef.

If a rump or surloin, do not salt, but lay it a good way from the fire; baste it once or twice with salt and water, then with butter; flour it and keep basting it with what drops from it; when you see the smoke draw to the fire it is near enough.

If the ribs, sprinkle it with salt for half an hour, dry and flour it, then butter a piece of paper very thick, and fasten it on the beef, the butter side next to it.

N. B. Never salt your roast meat before you lay it to the fire, except the ribs, for that draws out the gravy.

If you chuse to keep it a few days before you dress it, dry it with a clean cloth, then flour it over, and hang it up where the air may come to it.

How to roast Lamb or Mutton.

The loin, the saddle of mutton, which is the two loins, and the chine, which is the two necks, must be done as the beef; but all other joints of mutton must not be papered; and just before you take it up, dredge it with flour, but not too much, for that takes away the fine taste of the meat.

Be sure you take off the skin of the breast of mutton before you roast it.

How to roast Veal.

If a fillet stuff it with thyme, marjorum, parsley, a small onion, a sprig of savory, a bit of lemon peel cut, nutmeg, pepper, salt, mace, crumbs of bread, 4 eggs, a quarter of a pound of butter or marrow, mixed with a little flour to make it stiff, half of which put into the udder, and the other into holes made in the fleshy part.

If a shoulder, baste it with milk till half done, then flour it and baste it with butter.

The breast must be roasted with the caul on until it is enough, and the sweetbread skewered on the backside of the breast. When it is near enough take off the caul, baste

baste it and dredge it with a little flour. All these to be sent to table with melted butter, and garnished with sliced lemon.

If a loin, or fillet not stuffed, be sure to paper the fat that as little may be lost as possible. All joints are to be laid at a distance from the fire till soaked, then near the fire. When you lay it down baste it with good butter, except it be the shoulder, and that may be done the same if you rather chuse it; when it is near enough baste it again, and dredge it with a little flour.

How to roast a Pig.

First wipe it very dry with a clean cloth, then take a piece of butter and some crumbs of bread, of each about a quarter of a pound, a little sage, thyme, parsley, sweet marjorum, pepper, salt, nutmeg, and the yolk of 2 eggs, mix these together and sew it up in the belly: flour it very thick, then spit and lay it to the fire, taking care that your fire burn well at both ends, or, till it does, hang a flat iron at in the middle of the grate. Continue flouring it till the eyes drop out, or you find the crackling hard; then wipe it very clean with a wet cloth in salt and water, and baste it with butter, when the gravy begins to run, put basons in the dripping pan to receive it. When you perceive it is enough, take about a quarter of a pound of butter, put it into a coarse clean cloth, and having made a clear brisk fire, rub the pig over with it, till the crackling is crisp, and take it from the fire. Cut off the head, and cut the pig in two down the back, where you take out the spit; then, having cut the ears off, and placed one at each side, make the sauce thus:

Take some good butter, melt it, mix it with the gravy, received in the basons, and the brains bruised, and a little dried sage shred small, pour these into the dish and serve it up.

How to roast Pork.

The best way to roast a leg is first to parboil it, then skin it and roast it, baste it with butter, then take a little sage,

sage, shred it fine, a little pepper and salt, some nutmeg and a few crumbs of bread, throw these all over it while it is roasting; then have a little drawn gravy to put in the dish with the crumbs that drop from it.

The sprig or hand of pork, roasted as a pig, eats very well, otherwise it is best boiled.

The spar-rib should be basted with a bit of butter, a very little flour, and some sage shred small, and served up with apple sauce.

When you roast a loin, take a sharp pen knife and cut the skin across to make the crackling eat the better. The chine you must not cut at all. If pork is not well done it is apt to surfeit.

How to roast Mutton like Venison.

Take a fat hind quarter of mutton, cut the leg like a haunch of venison, rub it well with salt-petre, hang it in a moist place for 2 days, wiping it two or 3 times a day with a clean cloth, then put it into a pan, and having boiled a quarter of an ounce of all-spice in a quart of red wine, pour it boiling hot over your mutton, and cover it close for 2 hours, then take it out, spit it, lay it to the fire, and constantly baste it with the same liquor and butter. If you have a good quick fire, and your mutton not very large, it will be ready in a hour and a half: then take it up and send it to table, with some good gravy in one cup, and sweet sauce in another.

How to roast a Haunch of Venison.

Take a haunch of venison and spit it, then get a little wheat flour and water, knead and roll it very thin, tie it over the fat part of the venison with packthread, if it be a large haunch it will take 4 hours roasting, and a middling haunch 3 hours; baste it all the time you roast it; when your dish is up, put a little gravy in the dish, and sweet sauce in a bason; half an hour before you draw your venison, have off your paste, and baste it, and let it be of a light brown.

How

How to roast a Neat's Tongue.

Pickle a tongue and boil it till the skin will come off, and when it is so done, stick it with cloves about 2 inches asunder; then put it on a spit, and wrap a veal caul over it, and roast it till it is enough; then take off the caul and just froth it up, and serve it in a dish with gravy, and some venison or claret sauce in a plate; garnish with raspings of bread sifted, and lemon sliced.

Directions for boiling Meat.

ALL fresh meat should be put into the water boiling and salt meat when the water is cold, unless you apprehend it is not corn'd quite enough; and in that case, putting it in the water when hot, strikes in the salt.

Chickens, lamb, and veal, are much whiter for being boiled in a clean linen cloth, with a little milk in your water.

The time sufficient for dressing different joints depends on the size of them; a Leg of mutton about 7 or 8 pounds will require 2 hours boiling; a young fowl about half an hour; a middle sized leg of Lamb about an hour; a large piece of beef, of 12 or 14 pounds, will require 2 hours and a half after the water boils, if you put in the beef when the water is cold, and so in proportion to the thickness and weight of the piece; but all sorts of victuals require more in frosty weather.

To boil a Leg of Lamb with Chickens round it.

When your lamb is boiled, pour over it butter and parsley, lay your chickens round it, and pour over your chickens a little white fricasey sauce. Garnish your dish with sippits and lemon.

To boil a Leg of Lamb with the Loin fried round it.

When your lamb is boiled lay it in the dish, and pour upon it a little parsley and butter, then lay your fried lamb round it, and cut some asparagus to the bigness of pease, boil it green and lay it round your lamb in spoonfuls. Garnish the dish with crisp parsley.

How to boil a Tongue.

If it be a dried tongue, it must be laid in warm water for 6 hours, then lay it 3 hours in cold fresh water, then take it out and boil it 3 hours, which will be sufficient: if your tongue be just out of the pickle, it must lay three hours in cold water, and then boil it till it will peel.

To boil a Ham.

Lay it in cold water two hours, wash it clean, and tie it up in clean hay, boil it very slow the first hour, and very brisk a hour and half more; take it up in the hay, and so let it lie till cold, then rub the rind with a clean piece of flannel.

How to boil Pickled Pork.

Wash your pork and scrape it clean, then put it in when the water is cold, and boil it till the rind is tender.

How to keep Meat hot.

The best way to keep Meat hot, if it be done before your company is ready, is to set the dish over a pan of boiling water, cover the dish with a deep cover, so as not to touch the meat, and throw a cloth over all: thus you may keep your meat hot a long time, and it is better than over roasting or boiling it, which will spoil it. The steam of the water keeps the meat hot, and does not draw the gravy out, or dry it up.

Rules

Rules and Directions for Pickling, &c.

ALWAYS use stone jars for all sorts of pickles that requires hot pickle to them. The first charge is the least, for these not only last longer, but keep the pickle better; for vinegar and salt will penetrate through all earthen vessels; stone and glass are the only thing to keep pickles in. Besure never to put your hand in to take them out, for that will soon spoil them; the best method is to tie a wooden spoon, full of little holes, to every pot, to take the pickles out with. Let your brass pans for green pickles be exceeding bright and clean, and your pans for white pickles be well tinned and clean, otherwise they will have no colour. Use the very best and strongest white wine vinegar, likewise be very exact in watching when your pickles begin to boil & change colour, that you may take them off the fire immediately, otherwise they will grow soft in keeping, and lose their colour. Cover your pickling jars with a wet bladder and leather.

How to pickle Walnuts.

Make a pickle of salt and water, strong enough to bear an egg, boil it & scum it well, & pour it over your walnuts, let them stand twelve days, changing the pickle at the end of six days; then pour them into a cullender, and dry them with a coarse cloth, then get the best white wine vinegar, with cloves, mace, nutmeg sliced, Jamaica pepper, and sliced ginger, boil all these together, and pour it scalding hot upon your walnuts, in the jar you intend them; you may add a shallot, or a large onion. To one hundred of walnuts you must put six spoonfuls of mustard-seed; tie them close with a bladder and leather.

To pickle Walnuts green.

Take the largest and clearest you can get, pare them as thin as you can, have a tub of spring water standing by you, and throw them in as you pare them; put into the water a pound of bay salt, let them lie in that water 24 hours, take them out of the water, and put them into a stone jar, and between every layer of walnuts put a layer of vine leaves at the bottom and top, and fill it with cold vinegar, let them stand all night, then pour that vinegar from them into a bell-metal sauce-pan, with a pound of bay salt, and let it boil, then pour it hot on your nuts, tie them over with a woollen cloth, & let them stand a week, then pour that vinegar away, rub your nuts clean with a piece of flannel, then put them again in your jar, with vine leaves as before, and boil fresh vinegar; to every gallon of vinegar, put a nutmeg sliced, four large races of ginger cut, a large onion filled with a quarter of an ounce of cloves, a quarter of an ounce of whole black-pepper, the same of ordignal pepper, then pour your vinegar boiling hot on your walnuts, and cover them with a woollen cloth, let it stand three or four days, when cold, put in half a pint of mustard seed, a large piece of horseradish sliced, tie them down close with a wet bladder, and then with leather. They will be fit to eat in a fortnight.

How to pickle Hop-Buds.

Give them a boil or two in water and salt, then lay them in white wine vinegar.

How to pickle Fennel.

Make water boil, tie your fennel up in bunches, and put them into the water with some salt, give them half a dozen walms, drain them, and when cold, put them into a jar, pour vinegar upon them, and put a little mace and nutmeg to it; tie a bladder and leather over the pot.

N B. Parsley may be done the same way.

How

How to pickle Pigeons.

Boil them with whole-spice in three pints of water, a pint of white wine, and a pint of white wine vinegar; when boiled take them up, and when cold, keep them in this pickle, skimming the fat off it. Do Sparrows the same way.

To pickle French Beans.

Get French beans when they are very young, top and tail them, put them into the best white wine vinegar, with salt, a little whole pepper, and a race of ginger cut gross; let them lie in this, cold, for 9 days, then boil it in a brass kettle, and put your beans in, let them but just have a boil; then take them off the fire, stowe them down close, set them by, then put them on again; so do six times, till they are as green as grass; then put them into a stone-jar, tie it down close with leather, and they will be good all the year. The same way you may do cucumbers and purslain stalks; and if they change colour, boil up the pickle, and pour it over them scalding hot.

To pickle white Cabbage.

You may do it in quarters, or shave it in long slices; scald it about four minutes in water and salt, then take it out and cool it; boil up some vinegar and salt, whole pepper, ginger, and mace: when your pickle is boiled and scummed, put it to your cabbage, cover it presently, and it will keep white.

To pickle red Cabbage.

Cut off the stalks and outside leaves, and shred the remainder into a cullender, throw salt upon it in the shredding; after it has drained two or three hours, put it into a jar, and then make a pickle of vinegar, cloves, mace, ginger, and sliced nutmeg, boil it, and when it is cold, pour it over the cabbage, and it will be fit for use in 12 hours. You may add salt to the pickle if the cabbage don't taste of it.

To pickle Onions.

Take your onions when they are dry enough to lay up in your house, such as are about the size of a large walnut, or you may do some as small as you please: take off only the outward dry coat, then boil them in one water, without shifting, till they begin to grow tender, then drain them through a cullendar, and let them cool; as soon as they are quite cold, slip off two outward coats or skins, slip them till they look white from each other; rub them gently with a fine soft linen cloth, and lay them on a cloth to cool: when this is done, put them into wide-mouth'd glasses, with about 6 or 8 bay leaves; to a quartern of onions a quarter of an ounce of mace, and two large races of ginger, sliced. All these ingredients must be interspersed here and there in the glasses among the onions; then boil to each quart of vinegar two ounces of bay salt, scum it well as the scum rises, and let it stand till it is cold, then pour it into the glass, cover it close with a bladder dipped in vinegar, and tie them down; they will eat well and look white. As the pickle wastes fill them with cold vinegar.

To pickle Cucumbers.

Five hundred cucumbers being wiped clean, make a brine of water and salt, strong enough to bear an egg, put them into it, let them lie for 12 hours, then take them out and wipe them dry, then, in the vessel you design to keep them, put a layer of dill, some whole long pepper, and a little mace; then a layer of cucumbers, and so continue to do till you have laid them all in; boil two gallons of vinegar, pour it hot over the cucumbers, cover them up close for two days, then put out the vinegar, boil it again, scum it and pour it again upon them: when you have done this 3 or 4 times, stop them close for use.

To pickle Mushrooms.

You must take the button mushrooms, wipe them clean with a piece of flannel, and throw them into half milk,
and

and half water, then set on your stew-pan with half milk and water, and when it boils put in your mushrooms, and let them boil up thick for half a quarter of an hour, then pour them into a sieve, let them drain till they are cold; then make your pickle of the best white wine vinegar, mace, long pepper, and a race of ginger, boil it, and when it is enough, cut a nutmeg into quarters, and put it in, let it stand till it is cold, then put it to your mushrooms, and pour a little of the best oil you can get to preserve them; tie your glasses or gallipots down with leather.

How to pickle Samphire.

Take samphire that is green, and has a sweet smell, gathered in the month of May, pick it well, lay it to soak in salt and water for two days, then put it into an earthen pan, and pour to it as much white wine vinegar as will cover it close, and let it stand till it is green and crisp, then put it into a jar, and tie it down close for use.

Sallery.

Pick sallery two inches in length, set them off and let them cool; put your pickle in cold. The pickle will do as for cabbage.

To ditto Sprats like Anchovies.

Pull the heads off your sprats, and salt them a little over night, the next day take a barrel or earthen pot, lay in it a layer of refined salt, a layer of sprats, &c. so do till you have filled the vessel; then cover it close, and close it up with pitch, that no air may get in; set it in a cellar, and turn it upside down once a week. They will be eatable in three months.

How to ditto Herrings and Mackarel.

Cut off the heads and tails of your fish, gut them, wash them and dry them well, then take two ounces and a half of saltpetre, three quarters of an ounce of Jamaica pepper, six ounces of white pepper, pound them small, an

ounce of sweet marjorum and thyme chopped small, mix them together, and put some within and without the fish, lay them in an earthen pan, the roes at top, and cover them with white wine vinegar, then set them into an oven, not too hot, for two hours. This is for 15, but after this rule do as many as you please.

How to make Mushroom Catchup.

Take a stew-pan full of large flap mushrooms, and the tips of those you wipe for pickling, set them on a slow fire with a handful of salt, without water, they will make a great deal of liquor, which you must strain and put to a quarter of a pound of shallots, with some pepper, ginger, cloves, mace, and a bay leaf; boil and scum it well; when quite cold, bottle it up.

To make Walnut Catchup.

Take green walnuts and pound them to a paste, then put to every 100 two quarts of vinegar, with a handful of salt, put it together in an earthen pan, keeping it stirring for 8 days, then squeeze the liquor through a coarse cloth, and put it into a well-tinn'd saucepan; when it begins to boil scum it as long as any scum rises, and add to it some cloves, mace, sliced ginger, sliced nutmeg, Jamaica pepper-corns, sliced horse-raddish, with a few shallots: let this have one boil up, pour it into an earthen pan, and after it is cold, bottle it up, dividing the ingredients equally into each bottle.

Fine Vinegar made of Malt Liquor.

To every 20 gallons of malt liquor add one ounce of cream of tartar, and the like quantity of allum and bay salt; mix these with a gallon of the drink, boiling hot, and put it hot into the cask, cover the bung hole with a piece of brown paper, and it will be very fine vinegar in a few days. ¶ This receipt has been often sold for 5s.

Very good Vinegar.

First take what quantity you please of spring water, and put it into a vessel or stone bottle, and to every gallon

two pounds of Malaga raisins, lay a tile over the bung, and set the vessel in the sun till it is fit for use. If you put your water and raisins into a stone bottle, you may put it into the chimney corner, near the fire, for a convenient time, and it will be as well as if set in the sun.

To make Verjuice.

Having got crab apples, as soon as the kernels turn black, lay them in a heap to sweat, then pick them from stalks and rottenness, then in a long trough, with stamping beetles, stamp them to a mash, and make a bag of coarse haircloth, as square as the press, fill it with the stamped crab-apples, and being well pressed, put the liquor up in a clean vessel.

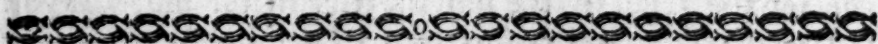
To distil Verjuice for Pickles.

Take three quarts of the sharpest verjuice, and put it in a cold still, and distil off very gently; the sooner it is distilled in the spring the better for use; it will in a few days be fit to pickle mushrooms, or put in sauces where lemon is required.

To pickle or marinate Eels.

The eels being killed, let them be well scoured, cleaned and scraped; then draw them, and wipe out the blood clean, and when they are drawn and cleaned very dry, turn them up, the head first, and so round till they are all up; then bind them up with packthread, and fry them with sallad oil, or very sweet rape oil, which will do as well, let them be gently fried, and turned often till they are well soaked, and when cold put them into the following pickle:

Take such a quantity of white wine vinegar as will cover the eels, put into it some pepper, large mace, sliced ginger, and some salt, and half a dozen of bay leaves; let them all boil well together, about a quarter of an hour, when cold put in your eels, pressing them down to keep them under the liquor; they will be fit for use in a week, and will keep, being close covered, three or four months.



The best Directions for making English Wines, &c.

Red and white Elder Wine.

GATHER the elder berries ripe and dry, pick them, and bruise them with your hands and strain them, then set the liquor by in glazed earthen vessels, for 12 hours to settle; then put to every pint of juice, a pint and half of water, and to every gallon of this liquor put 3 pounds of Lisbon sugar; set this in a kettle over the fire, and when it is ready to boil, clarify it with the whites of four or five eggs, let it boil an hour, and when it is almost cold, work it with strong ale yeast, and turn it, filling up the vessel from time to time with the same liquor, saved on purpose, as it sinks by working. In a month's time, if the vessel holds about 3 gallons, it will be fine and fit to bottle, and after bottling, will be fit to drink in two months; but remember all liquors must be fine before they are bottled, or else they will grow sharp and ferment in the bottles, and never be good for any thing.

N. B. Add to every gallon of this liquor, a pint of strong mountain wine, but not such as has the borachio, or hog-skin flavour. This wine will be very strong and pleasant, and will keep good for several years.

We must prepare our red elder wine in the same manner as that we make with sugar, and if the vessel holds about eight or ten gallons, it will be fit for bottling in about a month's time; but if the vessel be larger, it must stand longer in proportion, three or four months at least for a hoghead.

To make Gooseberry Wine.

Gather your gooseberries in dry weather, when they are half ripe, pick them and bruise them in a tub with a wooden mallet, or such like instrument, for no metal is proper; then take about the quantity of a peck of the gooseberries, put them into a cloth made of horse hair, and press them as much as possible without breaking the seeds; repeat this work till all your gooseberries are pressed, adding to this pressed juice, the other which you will find in the tub; then add to every gallon, three pounds of powder sugar, for Lisbon sugar will give the wine a taste which may be disagreeable to some people; and besides, it will sweeten much more than dry powder; stir this together till all the sugar is dissolved, and then put it in a vessel or cask, which must be quite filled with it. If the vessel holds about ten or twelve gallons, it must stand a fortnight or 3 weeks; or, if about 20 gallons, then about 4 or 5 weeks to settle, in a cool place; then draw off the wine from the lees, and after you have discharged the vessel from the lees, return the clear liquor into the vessel again, and let it stand 3 months, if the cask is about 3 gallons, or between 4 or 5 months if it be 20 gallons, and then bottle it off.—We must note, that a small cask of any liquor, is sooner ripe and fit for drinking, than the liquor of a large cask must be; but a small body of liquor will sooner change sour, than that which is in a larger cask.—The wine, if it is truly prepared, according to the above directions, will improve every year, and keep several years.

How to make Currant Wine.

Gather your currants full ripe, strip them and bruise them in a mortar, and to every gallon of the pulp put two quarts of water, first boiled and cold (you may put in some grapes if you please) let it stand in a tub twenty-four hours to ferment; then let it run through a hair sieve, let no hand touch it, let it take its time to run, and to every gallon of this liquor, put 2 pounds and a half of white

white sugar; stir it well and put it into your vessel, and to every six gallons put in a quart of the best rectified spirits of wine. Let it stand 6 weeks and bottle it. If it is not very fine, empty it into other bottles, and after it has stood a fortnight rack it off into smaller.

To make Cherry Wine.

Pull off the stalks of the cherries and wash them, without breaking the stone; then press them hard through a hair bag, and to every gallon of liquor put two pounds of sixpenny sugar. The vessel must be full, and let it work as long as it makes a noise in the vessel; then stop it up close for a month or more, and when it is fine, draw it into dry bottles. If it makes them fly, open them all for a moment and stop them up again. It will be fit to drink in a quarter of a year.

To make Raisin Wine.

To every gallon of clear river water, put 5 pounds of Malaga or Belvedere raisins, let them steep a fortnight, stirring them every day, then pour the liquor off, and squeeze the juice of the raisins, and put both liquors together in a vessel that is of a size to contain it exactly, for it should be full; let the vessel stand open till the wine has done hissing, or making the least noise; you may add a pint of French brandy to every two gallons; then stop it close, and when you find it is fine, which you may know by pegging it, bottle it off.

If you would have it red, put one gallon of Alicant wine to every four of raisin wine.

To make Orange Wine.

Put 12 pounds of fine sugar, and the whites of 8 eggs, well beaten, into six gallons of spring water, let it boil an hour, scumming it all the time, then take it off, and when it is pretty cool, put it to the juice of 50 Seville oranges, and six spoonfuls of good ale yeast, and let it stand two days; then put it in another vessel, with two quarts of Rhenish wine, and the juice of twelve lemons; you must let

let the juice of the lemons and the wine, and 2 pounds of double refined sugar, stand close covered 10 or 12 hours before you put it into your vessel to your orange wine, and scum off the seeds before you put it in. The lemon peels must be put in with the oranges, half the rinds must be put into the vessel. It must stand 10 or 12 days before it is fit to bottle.

How to make Sage Wine.

Boil 26 quarts of spring water, a quarter of an hour, and when it is blood warm, put 24 pounds of Malaga raisins, picked, rubbed, and shred into it, with almost half a bushel of sage shred, and a porringer of ale yeast; stir all well together, and let it stand in a tub, covered warm 6 or 7 days, stirring it every day; then strain it off and put it in a runlet, let it work 3 or 4 days, & then stop it up; when it has stood 6 or 7 days, put in a quart or two of Malaga sack, and when it is fine bottle it.

How to make Birch Wine.

The season for procuring the liquor from the birch trees is in the beginning of March. while the sap is rising, and before the leaves shoot out, for when the sap is become forward, and the leaves begin to appear, the juice, by being long digested in the bark, grows thick & coloured, which was before thin and clear.

The method of procuring the juice is, by boring holes in the body of the tree, and putting in faucets, which is commonly made of the branches of elder, the pith being taken out; you may, without hurting the trees, if large, tap them in several places, 4 or 5 at a time, and by that means, from a good store of trees, save many gallons, every day.

If you do not use it immediately, which is the best way, then, in order to preserve it in a good condition for brewing, and that it may not turn sour till you have got the quantity you want, the bottle in which it dropped from the faucets, must be immediately well stopped, and the corks waxed or rosin'd.

One method of making it is this, to every gallon of birch liquor put a quart of honey, stir them well together, put in a few cloves and a little lemon peel, and let it boil for near an hour, and scum it well continually as the scum rises, then set it by to cool, and put in two or three spoonfuls of good ale yeast to set it a working, and when the yeast begins to settle, put it into a runlet that will just hold it, and let it stand 8 weeks, or longer if you please, then bottle it, & it will be fit to drink in a month; it will keep good a year or two. If you have a mind to use sugar instead of honey, put two pounds to a gallon, or more if you would keep it long.

This wine is not only very wholesome, but pleasant; it is a most rich cordial, good in curing consumptions, phthisic, spleen, and also all such inward diseases as accompany the stone in the bladder. Dr. Needham says, he has often cured the scurvy with the juice of birch boiled with honey and wine. It is also good to abate heat in a fever.

To make Turnip Wine.

Take a good many turnips, pare them, slice them, and put them into a cyder press, and press out all the juice very well; to every gallon of juice have three pounds of lump sugar; have a vessel ready, just big enough to hold the juice, put your sugar into the vessel, and to every gallon of the juice half a pint of brandy; pour in the juice, and lay something over the bung for a week, to see if it works; if it does, you must not bring it down till it has done working, then stop it close for three months, and draw it off into another vessel. When it is fine bottle it off.

Cyprus Wine imitated.

You must, to nine gallons of water, put nine quarts of the juice of white elder berries which has been pressed gently from the berries with the hand, and passed through a sieve, without bruising the kernels of the berries; add to every gallon of liquor, three pounds of Lisbon sugar, and to the whole quantity, put an ounce and an half of ginger

ginger sliced, and three quarters of an ounce of cloves, then boil this half an hour, taking off the scum as it rises, and pour the whole in an open tub to cool, and work it with ale yeast, spread upon a toast of white bread, for 3 days, then turn it into a vessel that will just hold it, adding about a pound and a half of raisins of the sun split, to lie in the liquor till you draw it off, which should not be till the wine is fine, which you will find in January.

The wine is so much like the fine rich wine brought from Cyprus, in its colour and flavour, that it has deceived the best judges.

To make Apricot Wine.

Put to every quart of water a pound and a half of Apricots, which are not over ripe, let them be wiped clean and cut in pieces; boil these till the liquor is strong of the apricot flavour, then strain the liquor thro' a sieve, and put to every quart 4 or 5 ounces of white sugar; boil it again and scum it, and when the scum rises no more, pour it into an earthen pot, the day following bottle it, putting into every bottle a lump of loaf sugar as big as a nutmeg: this will presently be fit for drinking, and is a very pleasant liquor, but it will not keep long.

To make Quince Wine.

Gather your quinces when they are dry, take 20 large quinces, wipe them very clean with a coarse cloth, then grate them with a coarse grater or rasp, as near the core as you can, but grate in none of the core, nor the hard part of it, then boil a gallon of spring water, and put your grated quinces to it, and let it boil softly about a quarter of an hour, then strain the liquor into an earthen pot, and to each gallon of liquor put two pounds of fine loaf sugar, and stir it till your sugar is dissolved; then cover it close, and let it stand 24 hours, by which time it will be ready to bottle; take care that none of the settlement go into the bottles. This will keep good a year.

 Observe that your quinces must be very ripe for this use.

To make Cowslip Wine.

Take 6 gallons of water, 12 pounds of sugar, and four whites of eggs, beat the eggs very well, and put them into the water and sugar, then put it on the fire in a kettle, and let it boil three quarters of an hour; scum it all the time it boils, and when it is cold, take a peck of pickled cowslips, bruise them a little, and put them in; then make a good brown toast, and spread it on both sides with good ale yeast, and put it in with the cowslips; let it stand two or three days to work; the night before you strain it off, put in two lemons, a quart of Rhenish wine, and six ounces of syrup of citrons; the next day strain it off through a strainer, squeezing the cowslips as hard as possible; then strain it thro' a flannel bag, and put it in your vessel; when it has done working, stop it close for a fortnight or three weeks, and then bottle it off.

Damson Wine.

Having provided four gallons of water, put to every gallon four pounds of Malaga raisins, and half a peck of damsons, in a vessel without a head, which being covered, they are to steep six days; stir them twice every day, and let them stand as long without stirring; then draw off your wine, colour it with the infused juice of damsons sweetened with sugar; then turn it into a wine vessel for a fortnight, in order to be made fine, and afterwards disposed of in bottles.

Raspberry Wine.

Ripe raspberries being bruised by the back of a spoon, strain them and fill a bottle with the juice, stop it, but not very close, and set it by four or five days; then pour it off from the dregs, and add thereto as much Rhenish or white wine as the juice will well colour; then sweeten your wine with loaf sugar, and bottle it up for use.

Gilliflower Wine.

To three gallons of water put six pounds of the best powder sugar; boil the sugar and water together for the space of half an hour, keep scumming it as the scum rises, let it stand to cool; beat up three ounces of the syrup of betany, with a large spoonful of ale yeast, put it into the liquor and brew it well together; then having a peck of gilliflowers cut from the stalks, put them into the liquor, let them infuse and work together three days, covered with a cloth, strain it and put it into a cask, let it settle for three or four weeks, then bottle it.

Black Cherry Wine.

Boil six gallons of spring water an hour, then bruise twenty-four pounds of black cherries, but do not break the stones; pour the water boiling hot on the cherries, stir the cherries well in the water, and let it stand 24 hours; then strain it off, and to every gallon put near 2 pounds of good sugar, mix it well with the liquor, and let it stand one day longer, then pour it off clear into a vessel, and stop it up close. Let it be very fine before you draw it off into bottles.

To make Elder flower Wine.

To twelve gallons of water put thirty pounds of single loaf sugar, boil it till two gallons be wasted, scum it well, let it stand till it is as cool as wort, then put in two quarts of blossoms, picked from the stalks, stirring it every day till it has done working, which will not be under five or six days, then strain and put it into the vessel; after it is stopped down, let it stand two months, and then, if fine, bottle it.

To make Mead.

Having got thirteen gallons of water, put thirty pounds of honey to it, boil and scum it well, then take some rosemary, thyme bay leaves, and sweet briar, one handful altogether, boil it an hour, then put it into a tub, with 2

E

or

or 3 handfuls of ground malt; stir it till it is blood warm, then strain it through a cloth, & put it into a tub again; cut a toast round a quartern loaf, and spread it over with good ale yeast, and put it into your tub, and when the liquor is quite over with the yeast, put it in your vessel; then take of cloves, mace, and nutmegs, an ounce and a half, of ginger sliced an ounce, bruise the spice and tie it up in a rag, and hang it in the vessel. Stop it up close for use.

To make Shrub.

Take 2 quarts of brandy, & put it in a large bottle, put into it the juice of 5 lemons, the peelings of 2, and half a nutmeg, stop it up and let stand 3 days; then add to it three pints of white wine, a pound and a half of sugar, mix it and strain it twice through a flannel, and bottle it up. It is a pretty wine and a cordial.

To make Lemonade.

Scrape lemon-peel in water and sugar, put in a few drops of oil of sulphur, and some slices of lemon; put in a pound of sugar to every quart of water.

Lemonade with Lime Juice.

Put to 3 quarts of spring water a pint of lime juice, a pound or pound and a half of double refined sugar, when the sugar is dissolved it is done.

To make Plague Water.

Take rue, rosemary, balm, carduus, scordium, marigold flowers, dragon's, goat's rue, and mint, each three handfuls; roots of masterwort, angelica, butterburr, and piony, each six ounces; scornozera 3 ounces, proof spirits three gallons; macerate, distil, and make it up high proof.

Another excellent Way to make Plague Water.

Take sage, sellandine, rosemary, rue, wormwood, rosafolis, mugwort, pimpernel, dragons, agrimony,
balm,

balm, scordium, carduus benedictus, betony flowers and leaves, marigold flowers and leaves, St. John's wort flowers and tops, of each two good handfuls ; then take butterburr roots, tormentile, angelica, elicampane, pi-ony, zedoary roots, three quarters of an ounce ; to each of these put three parts of liquorice, scraped and sliced very thin? wipe the herbs clean, and let them lie two or three days to dry in a room where no air or fire comes; then shred them, and put them and the roots into a gallon of white wine, steep them two days and 2 nights, and the next day distil them in a cold still, stopped close with paste.

The first drawing will be strong, the second will be smaller, and the last very small ; you may mix the small and the strong to what height you please, but it is proper to keep some of the strong by itself.

To make Lemon Water.

Take a quarter of a hundred of lemons, pare them, and put the parings into a quart of sack and a quart of brandy, squeeze the juice thro' a strainer or sieve, let them lie four or five days, then distil them off in a common still, pasted ; let them drop upon fine sugar ; mix the first and last bottle together. Keep wet cloths to the still.

R A T I F I A.

Get three gallons of melasses brandy, nuts two ounces and a half, bitter almonds one pound and a half, bruise them, and infuse them in a pint of brandy, adding three grains of ambergrease, mixed with three pounds of fine Lisbon sugar. Infuse all for seven days, and then strain it off for use.



A Valuable Collection of the most approved
MEDICINES, for the Cure of most Disorders
incident to the Human Body.

*A Cure for the Gout, published by Thomas Sandford, &
Edward Gent, both of the City of Kilkenny.*

HALF an ounce of hiera-picra, 8 grains of cochineal, finely powdered, being put into a pint of the best red port, let it stand at least 24 hours, shake the bottle well and often during that time; but do not shake the bottle for 3 or 4 hours before you draw off any of the tincture for use. Take of this from half a quartern to near a quartern, according as you find yourself strong or weak; you must continue taking this every second, third or fourth day, till you take the whole pint, and if the gout returns, take another pint, as before, and so do every fit.

This tincture, if taken in a fit of the gout, in a few hours dissolves all the particles in the blood, which causes the pain; and if pursued as before directed, will in time work them all out of the blood. It likewise carries off all new swellings soon, and all old swellings in time; you may use posset drink with this as with other physic, yet if you take nothing after it, it will work very well; the proper time of taking it is in the morning fasting, or at night, if you do not eat or drink 4 or 5 hours before; continue in bed from the time of taking it till it purges you downwards, which will be in about 12 hours time; but if you have not a stool in that time, take a large spoonful more. If you have the rheumatism or sciatica, take the tincture as before, but in a larger quantity. I caution

tion all people who take this, to have special care that they do not take cold for it will cause many to sweat greatly for some time; if they take cold they will be apt to be griped, which if they are, a little mulled port wine, or a spoonful of the tincture immediately easeth them.

An approved Cure for the Rheumatism.

Take five ounces of stone brimstone, reduce it to a fine powder, divide it into 4 equal parts, take one part every morning fasting in spring water. This receipt came from a worthy clergyman; he said it had, to his certain experience, a very good effect upon great numbers of people who made use of it.

Sir Hans Sloan's Receipt for Weakness, Soreness, and for several other Disorders of the Eyes.

Take of prepared tutty an ounce, of lapis ænaites, prepared, 2 scruples; of the best aloes prepared, 12 grains; of prepared pearl, 4 grains; put them into a marble mortar, and rub them with a pestle of the same stone very carefully, with a sufficient quantity of viper's grease or fat, to make a liniment. To be used daily morning or evening, or both, according to the convenience of the patient.

The doctor prescribes bleeding and blistering in the neck, and behind the ears, in order to draw off the humours from the eyes; and afterwards, according to the degree of the inflammation, or acrimony of the juices, to make a drain by issues between the shoulder, or perpetual blister.

For washing the eyes, he recommends cold spring water. And the best inward medicines, which he has experienced, to be conserve of rosemary flowers; anti-epileptic powders, such as pulvis ad gurtelam, betony, sage, rosemary, eyebright, wild Valerian root, castor, &c. washed down with a tea made of the same ingredients; as also drops of spirits, lavendulæ composit, and sal volat. oleos.

If the inflammation returns, the doctor says, drawing about six ounces of blood from the temple, by leaches, or cupping on the shoulders, is very proper.

The liniment is to be applied with a small hair pencil, the eye winking, or a little open.

Mrs. Stephen's medicine for the stone, as communicated to the public by her, is a composition operose and troublesome, several parts being of little or no use, and others plainly calculated to disguise the rest. The ingredients of which it consists, have been examined by Dr. Hales and Dr. Hartley, who have, with much judgment, rejected the superfluous parts, and reduced this pompous medicine to a slackened powder of calcin'd egg shells, and a solution of soap, in the following manner.

Let 2 scruples, 2 and a half, or a drachm of egg shells, (calcined till they acquire a pungent fiery taste, and from being black become white again, and afterwards exposed to dry air for a month, till they slacken, or fall into an impalpable powder, in a great measure) be taken three times every day, morning, afternoon, and bed time, in 3 or 4 spoonfuls of water, small beer, wine, or wine and water, drinking, after each dose, the third part of the following decoction.

Take 2 ounces, 2 and a half, or 3 of Alicant soap, slice it thin, and dissolve it all in a quantity of water, sufficient to make a half of the decoction; strain it and sweeten it with honey to the taste.

Dr. Mead's Receipt for the Cure of a Bite of a mad Dog.

Let the patient be blooded at the arm, 9 or 10 ounces. Take ash-coloured ground liverwort, cleaned, dried and powdered, half an ounce, and black pepper powdered, 2 drams, mix these well together, and divide the powder into 4 doses, which must be taken every morning fasting, for four months successively, in half a pint of cow's milk warm. After these 4 doses are taken, the patient must go into the cold bath, or a cold spring or river, every morning fasting for a month. He must be dipped all
over

over, but not stay in with his head above water, above half a minute, if it be very cold. After that, he must go in 3 times a week for a fortnight longer.

N. B. The Ash-coloured ground liverwort is a very common herb, and grows generally in sandy and barren soils all over England. The right time to gather it is in the months of October and November.

Two other remedies for the Bite of a mad Dog, or any other Animal.

Mix one pound of common salt in a quart of water, and then squeeze, bathe and wash the wound with the same, for an hour, and not drink any of it, then bind a little more salt to the part affected for 12 hours.

The author of this receipt was himself bit six times by mad dogs, and always cured himself by the above mixture, and offered to suffer himself to be bit by any mad dog, in order to convince any person, that what he offered was fact.

The other, internal.

Take leaves of rue, picked from the stalks and bruised, six ounces; garlick picked from the stalks and bruised, Venice treacle and mithridate, and the scrapings of pewter, of each four ounces; boil all these over a slow fire, in two quarts of strong ale, till one pint be consumed; then keep it in a bottle close stopped, and give 9 spoonfuls of it to a man or woman, warm, 7 mornings following, fasting, and 6 spoonfuls to a dog.

This the author believes will not, by God's blessing, fail, if it be given within 9 days after the biting of the dog. Apply some of the ingredients from which the liquor was strained to the bitten place.

This last receipt was taken from the church of Cathorp in Lincolnshire, where almost the whole parish was bit by a mad dog, and those who used it recovered, and those who did not died.

Now as these two remedies, the one topical, the other internal, have such unquestionable testimonies of their effects

effects separately, what must be their power when united, especially as they have nothing repugnant to each other in their nature, but the contrary. It is my firm belief, that by applying the one to the wound, as directed, as soon as the person is bitten; and following the direction above given, and at the same time taking the other internally, the bite of a mad animal may be rendered as harmless as the prick of a pin.

Evident Signs by which a mad Dog may be known & avoided.

A mad dog is seemingly rapacious and thirsty, yet eats and drinks nothing; his eyes are fierce and flaming, he hangs down his ears, and thrusts out his tongue, froths much at the mouth, barks at his shadow, and often runs along sad and anxious, without barking at all; frequently pants for breath, as if tired with running; carries his tail bent inwards, runs without distinction against all he meets, with great fury and bites, hurrying on in a hasty and uncertain course; dogs that are well are afraid, and fly, both at the sight and barking of one that is mad.—The first mad symptom in a dog is unusual trembling.

A Receipt for the Dropsy.

Take the large leaves that grow upon the stem of the artichoke, wipe, (not wash) them, stamp them in a mortar, and strain out the juice thro' a linen cloth, forcing it out; then put a pint of the juice in a quart bottle, with a pint of Madeira wine, or Mountain if you cannot get good Madeira, take 3 spoonfuls every morning fasting, and the same going to bed; the dose may be increased to 4 or 5 if the case requires, and the stomach will bear it.—Mind to shake the bottle well when you take it.

It is a very safe medicine, being a fine bitter for the stomach, and is the most approved by experience that is known.

Diet Drink for the Green Sickness.

Take roots of madder, smallage, butcher's broom, and zedoary, of each 4 ounces, leaves of mother-wort, penny-

penneyroyal and mugwort, of each two handfuls; thyme and dittany of Crete, of each a handful; three ounces of daucus seed, an ounce of grains of paradise, and half a pound of filings of steel, hang them in a bag in 4 gallons of ale, during this fermentation.

Mix some of this composition with your common drink, but in a proportion that will not create any nausea or disgust against a continual use of it.

Powder to destroy Worms.

Take corraline in powder, and Æthiop's mineral, of each 15 grains, and mix for a dose. Or,

Take a scruple of powder tin, and 10 grains of Æthiop's mineral, and mix for a dose. Or,

Take sixteen grains of powdered corraline, ten grains of Æthiop's mineral, powder of savine or saffron, of each 3 grains, mix for one dose.

Worms are a common complaint with children; when they are predominant, some one of the above powders mixed with treacle for the conveniency of taking, given twice a day for 3 successive days, by way of preparation for a purgative medicine on the fourth, will go near to disarm those animalculæ of their eroding powers, and continued in like manner for a few days longer, will entirely clear the intestines of them. The dose is to be increased or diminished in proportion to the age.

A purging Powder for Children.

Take rheubarb, resin of jalop and calomel, of each a drachm, and three drachms of double refined sugar; mix for a powder.

This is no less an efficacious than safe purge for children; for it will substantially evacuate whatever stimy humours may be lining the intestines, productive of gripes and worms. The dose is from ten grains to a scruple, in proportion to the age. The ingredients should all be powdered separately, and rendered very fine.

A purging Mixture.

Take ten ounces of the infusion of senna, two ounces of senna tincture, and make a mixture.

This medicine is very easily prepared, and therefore very handy on occasions where the body calls for a remedy of this nature; it is cooling as well as laxative, works its passage through the bowels without any gripings or disorder, and stands in need, at the same time, of no over strict regimen. Three ounces of it drank early in morning, is a dose proportioned to most constitutions.

In the piles, and all costive dispositions of the intestines, with any spice of inflammation, this mild purgative is very beneficial; and, notwithstanding its gentle way of operation, will, with great certainty, perform its office.

A Gargle for a sore Throat.

Take a pint of barley water, and 3 ounces of honey, to which add, occasionally, two ounces of vinegar; mixt for a gargle.

A Gargle in a Fever.

Take half an ounce of linseed; and boil it till it is almost of the consistence of a syrup; then strain the liquor, and add two ounces of honey for a gargle.

When the mouth is sore, parched and dry with a fever, this is very useful to cool and supple the parts, and ought to be retained for that end as long as it conveniently can.

An Electuary for a Cough.

Take oil of sweet almonds and syrup of violets, of each three ounces; mix and make an electuary.

In a dry husky cough, a spoonful of this plain easy mixture, taken every now and then, will relax, by degrees, the crispy tone of the fibres, and consequently will at length allay the irritation from whence the disorder entirely arises.

An Electuary for Hoarseness.

Take an ounce of linseed oil, fresh drawn, half an ounce of spermaceti, six drachms of white sugar candy in powder, and an ounce and half of balsamic syrup; mix for an electuary.

A spoonful of it is to be taken now and then on the occasion specified by its title.

Dr. Dover's excellent Cure for the Itch.

Take sweet sublimate, one drachm, cream of tartar one ounce; let these infuse two or three days in a pint of spring water, then bathe the parts broken out therewith, morning and evening, for 4 or 5 days, and the cure will be completed. This is not only very effectual in curing, but very cheap, safe and clean. Bleeding is very necessary in this disorder.

This is the Chymical Lotion, advertised at 1s. 6d. the bottle, which contains little more than a quarter of a pint, here you have a pint for three-pence, which is the charge of the two ingredients.

Dr. Theobald's Ointment for the Itch.

Take four ounces of crude brimstone, two drachms of sal armoniac finely powdered, and with a sufficient quantity of hog's lard, work it up into an ointment.

In these cutaneous eruptions, termed the itch, this ointment, well rubbed in on the parts affected, will be attended with the desired success, tho' the disorder be ever so inveterate; and for ease, safety and expedition, gives place to no application whatever that can be made use of in order to remove that troublesome complaint.

Physic ought to accompany the unction, and bleeding to precede it.

Stomach Wine.

Take half an ounce of gentian root; galangal, calomus, aromaticus and Spanish angelica roots, of each 2 drachms, an ounce of centaury tops, the outer peel of three Seville

ville oranges, with their juice, and a drachm of saffron; infuse these materials in two quarts of sherry for fourteen days; then strain it for use.

All the ingredients in this composition concur to render it a grateful bitter. Nor indeed can there be devised a more agreeable remedy to want of appetite, a cold constitution, or any sudden indisposition, either from intemperance, or any other cause. A glass full of it is to be taken twice a day.

To make an excellent Wine for the Scurvy.

Take sorrel, brooklime, water-creffes, and garden scurvy-grass, of each three handfuls; roots of elecampane, blue fleur de lys & horse-raddish, of each an ounce and a half: an ounce of scurvy-grass seed, and two quarts of white wine. Let all digest two days together, then press out hard for settling and use.

This preparation is in a special manner devoted to the relief of scorbutic disorders. A glass full to be taken twice a day, and continued some time.

Elecampane Wine.

Take green elecampane root, white sugar and currants, cut small, of each four ounces, infuse these ingredients cold for 14 days, in two quarts of white wine.

Notwithstanding the simplicity of the preparation, it is of singular use in complaints of the breast, in weak lungs and asthmatic complaints. A glass full to be taken twice a day.

Steel Wine.

Take four ounces of the filings of steel, rue and pennyroyal of each 2 handfuls; piony and casamunair roots, of each an ounce, and two drachms of saffron, infuse in two quarts of white wine 14 days, and then strain it for use.

In all obstructions of the womb, liver, and spleen, this by its attenuating, and at the same time vigorating quality, is justly esteemed a good medicine. It not only promotes

notes the menstrual discharges to a higher degree, but cleansing the organs of generation, and strengthening the tone of the blood, will, if used for some time, even forward conception. Two or three ounces of it are to be taken every day for a month or six weeks.

A simple bitter Infusion for a cold weak Stomach, and a Decay of Appetite.

Take the tops of sea wormwood and gentian root, of each two drachms; the outer peel of Seville oranges dried, and the lesser cardamum seeds, of each a dram; infuse them in a pint of boiling water, and when cold strain it out.

This infusion however easy and unpompous in its preparation, is a direct and natural remedy in a cold weak stomach, and a decay of appetite. A glass of it is to be taken, on those occasions, every morning, and about 5 o'clock in the afternoon.

A Cure for the Piles.

Take of the lenitive electuary two ounces, of flour of brimstone half an ounce; mix them. The dose is half an ounce.

A certain Cure for the most severe Flux.

Take a quantity of water cresses, and boil them in clean water 15 minutes; strain them off and take half a pint of the decoction now and then, milk warm.

How to make the Elixir of Life.

Take gum guaiacum eight ounces; balsam of Peru half an ounce, rectified spirits of wine one quart, digest them in a sand heat four days, then strain off the tincture, and add to it two drachms of distill'd oil of saffras; though this last article is often omitted.

 This is the elixir that bears the name of Elixir of Life, Friar's Balsam, Turlington's Balsam of Life, &c.

It is almost a miracle of medicine in any fresh cut or wound, either in man, or beast, and has really most of
F the

the good qualities the Quack venders so much boast of, and for which they make the unwary pay so extravagantly dear that (from prisons) these intruders in medicines have stepped into their coaches. There is very little trouble in the preparation of this valuable medicine; and more may be made for one shilling, that can be bought for ten.

Some of this Elixir dropt upon black silk, makes the Court, or Ladies Sticking Plaster.

An Asthmatic Elixir.

Take flowers of benjamin and opium strained, of each a drachm; two scruples of camphire, half a drachm of essential oil of anniseeds, and a quart of rectified spirits of wine. After digestion, strain off the spirit.

Of all our medicinal compositions, the shops, perhaps, cannot supply one more efficacious in frequent coughing; in the chin-cough of children it is peculiarly excellent, to whom it may be given from 5 to 10 or 12 drops, according to the age; and from 20 to 100 drops to adults, in hyssop water or canary, at night going to bed.

A never-failing Cure for the Hic-cough.

A single drop of chymical oil of cinnamon, dropt on a lump of treble refined sugar; let it dissolve in the mouth leisurely.

An approved and infalliable Method of taking away any Scale or Film from the Eye.

Borax must be finely powdered in a marble mortar, and a small quantity thereof blown into the eye every morning and evening; it will eat away the speck or film, and not in any wise injure the eye.

Mons. Rouille's incomparable Lip-salve.

Orange butter one drachm, conserve of jessamin, spermaceti, and tincture of coral, each half a drachm; honey water 20 drops: grind these well together in a marble mortar, and use it morning and evening.

The

The Lady Yorke's choice Receipt to preserve from the Small Pox, Plague, &c.

Take garlick three heads, essence of wormwood one dram, let them infuse 9 hours in 4 ounces of white wine, and drink the liquor before you go near the infected; after which, the lady affirms, you may go with safety among them.

The famous Snuff for the Head and Eyes, by the Venders called Royal.

Take any quantity of assarabacca, otherwise called asfarum leaves, dry them by a gentle fire, and afterwards grind them to a fine powder.

In most disorders of the head this snuff does wonders, and would undoubtedly have gained an established reputation long ago, had not those gentlemen, &c. who assume to themselves the title of inventors; made this snuff as universal a specific as most of their other articles, i. e. to cure every disorder, as well a broken shin as a sore eye. But to give it its due character, nothing exceeds it for disorders in the head, such as head ach, ear-ach, tooth-ach, sore eyes, deafness, &c. It is a fat shining leaf, only one on a stalk; shaped much like ground ivy, and is found near woods in damp shady places.

Take a pinch twice a week, at night, going to bed; it does not operate immediately, like the common snuffs, but the morning after taking it, a foul matter is discharged at the nose, more or less, according to the degree of the illness. Many people get a livelihood by the sale of this snuff, they selling only six pinches for a shilling, and have a patent for their sanction.

An admirable Powder for the Teeth, by Dr. Bracken, of Preston in Lancashire.

Get tartar of vitriol, two drams; best dragon's blood and myrrh, of each half a dram; gum lac one dram, ambergrease four grains, and those that like it may add two grains of musk; mix them well and make a powder, to be kept in a phial stopped close.

The method of using it is thus, put a little of the powder upon a saucer, or piece of white paper; then take a clean linen cloth upon the end of your finger, just moisten it in water, and dip it in the powder, and rub your teeth well once a day, washing your teeth after with warm wine or water; if you want to preserve their beauty only, twice a week will be sufficient for its use.

How to make Oil of Oats, its Use and Properties.

Take half a peck of the finest unheated oats, clear from the hull; a pottle or 3 quarts of new milk; set it on the fire, and when ready to boil, put in half a pound of alum powdered, stir it well, let it stand an hour or two together in a curd, press down the curd with your hands, into the bottom of your vessel, taking care to wring the curd clear of the whey, then take that whey and put therein your oats, and boil them until they break, or become as soft as pap; then pour it into a cullender so softly, that the whey may run from the same without pressure; when almost left dripping, put the oats into a frying pan, over a gentle fire, till you see the smoke of the oats ascend; and when it begins to simmer and run round the edges of the pan, put it into a bag of soft old linen, and lay it into a press, and press it with all your strength; the liquor that runneth from the same is the oil thereof, which receive into a glass vessel, and stop it close.

In this manner, and with this whey, you may extract oil out of any hard substance, as trees, seeds, leaves, flowers, grains, or what else hath any moisture.

This oil is excellent for smoothing the skin, and taking away itch, scab or pustulus in man or child; it purgeth gently, and expelleth infectious humours; it is sovereign in the stone, or difficulty of urine, drank with wine and a corroded nutmeg; it nourishes much, is sovereign in inward diseases, surfeit, or too violent labour of cattle, given with beer, ale, or wine; above all, it cureth the mourning or the chine, consumption of the liver, rottenness of the lungs; and taken inwardly, cureth the outward

ward diseases from inward corruption, as the farcy, mange, scab, leprosy, hide-bound, bad habit of body &c. &c.

To destroy Warts or Corns.

Rub them with the juice of houseleek and selendine twice a day for a week, and you may depend on getting rid of them. If the corns are first cut as close as a person can bear, they will be the sooner destroyed. Multitudes have been taken away by only binding a single leaf of houseleek over each corn, and this in four or five days, and without the least pain.

To make Dr. Lower's Milk Water.

Take water-crelles, brook-lime, ground-ivy, and the herb called sow-thistle, of each 3 handfuls; dried mint 2 handfuls, the rind of 2 lemons, 6 nutmegs, whites of eggs beaten one pint. The herbs and lemon rind are to be cut small, the nutmegs are to be bruised, and so distil off with a gallon and half of milk, and one quart of canary to one gallon.

To make a Sear Cloth for all manner of Sores, especially for a sore Breast, or any Inflammation; It will serve many Times wiped and returned.

Take of sallad oil 8 ounces, and as much bees wax, the newest that can be gotten, 2 ounces of litharge, 1 ounce of myrrh, 4 ounces of cerus, one scruple of camphire; beat all these into fair powder, and melt them together in a little kettle, and when it is all melted, put in as many cloths as it will well wet, and lay them upon a board, the board being wet with water to keep them from sticking, sleek them with a sleek-stone, and hang them to dry; then lay them up for use. This sear-cloth will retain its virtue for many years.

An excellent Salve to draw and heal old Sores and Wounds.

Take half a pound of stone pitch, 2 spoonfuls of good honey, a quarter of a pint of sallad oil, two spoonfuls of
F 3 ordinary

ordinary turpentine, one ounce of good wax, half an ounce of white frankincense, and two spoonfuls of the juice of felendine. Boil all these one quarter of an hour, after scrape it, cover it till it be cold, and keep it for use. If the sore be deep, tent it well inward, and lay a plaster of this over all. This kept close covered will keep a-year.

For sore Eyes, or one that has a Pin and Web in his Eye.

Take sage and stamp it, and strain it, with a little woman's milk, then put into it a little pure English honey, and put it into a phial and shake the same, holding the mouth of the glass very close; three or four times a day lay down, and with a feather drop a little in the fore eye. This will smart pretty much, but will take away the greatest pin and web that can be. Do not boil these things, nor heat the honey although it be hard, it will dissolve in time with skaking.

For the dry Itch.

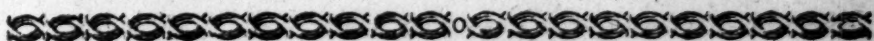
Take the best soap and æqua vita, and beaten pepper, and boil them in a new pipkin, and then anoint the dry itch.

To cure the Ague.

Pound olibanum, plantane, ribwort, rue and smallage, with a little bay salt; put all together into a bag, lay it to the wrist of the patient a little before the coming on of the cold fit.

Another for the same.

Give the patient as much Virginia snake root, dried and powdered, as will lie upon a shilling, in a glass of sherry or sack, just before the coming on of the cold fit; repeat this two or three times till the ague is gone.



Miscellaneous Articles.

The following choice and valuable Secret for feeding a Cock 4 Days before fighting, was communicated to James M^r Donnalld, M. D by a noble Lord; by which remarkable and valuable Method of feeding, it appears that 93 Battles have been won out of a 100.

I Don't doubt, says our noble author, but you have taken care (as a battle is at hand) to purge your cock of his gross feeding. I suppose the time no longer than four days before you intend him to try his fortune in the pit;—therefore,

The first day at sun-rising, give three ounces of bread, cut in small squares, made in the following manner, *viz.* millet-seed and rice, of each half a pound, grind these to a fine powder, then add thereto four ounces of French barley, and the like quantity of vetches; these are likewise to be ground to a fine powder; mix them together and sift them through a fine sieve. This flour you are to wet with sound strong drink, after having tintured it of a high colour with cochineal: Add to the whole the white of 3 eggs, and white and yolk of a fourth; make up the dough in one loaf, and bake it 4 hours in a very slow oven: Two days after baking it will be fit for use.

First day at noon give bruised millet-seed and rice, in equal quantities, about a common spoonful.

First day at night, about sun-set, give the same quantity of bread as in the morning.

Second day in the morning, give half the quantity of bread, and one ounce of the millet seed and rice, bruised as before.

Second

Second day at noon, give two ounces of the bread alone, cut in square pieces.

Second day at night give the same.

Third day in the morning, give two ounces of the bread, and one ounce of the bruised rice and millet.

Third day at noon, if the cock takes to the rice and millet, let him have a heaped spoonful; if not, give him one ounce of the bread, and a little bruised seed.

Third day at night give him about an ounce of sheep's heart, cut very small, well boiled, and mixed with about an ounce of the bread.

Fourth day in the morning, give an ounce of the bread alone.

Fourth day at noon, give one ounce of the bread, and half an ounce of the bruised seeds.

Fourth day at night, give an ounce of the bread, and a very little of the heart.

Fifth day in the morning, which I suppose the day for fighting, about five o'clock, give half an ounce of the French barley grossly bruised.

About ten in the morning, provided the cock does not fight till the afternoon (if he fights in the morning this to be omitted) give half an ounce of the bread cut small.

A few minutes before you bring him to the pit, give him twenty or thirty millet-seeds, steeped in sherry, and rub and moisten his mouth with a rag wet with sherry, and a few drops of vinegar, immediately before he faces his antagonist.

The cock is to have no water the 4 days before fighting, but what is scented with musk, and plenty of balm leaves steeped in it.

If you bathe his head now and then with old verjuice, milk warm, it will do much good.

The

 It has been observed, that the water which comes from chalk or lime stone, is far the best for game fowls, during the first month of feeding.

*The Method of bringing Singing Birds to great Perfection,
by the famous Lewis de Berg.*

There is neither lark, linnet, bull-finch, or gold-finch, says this famous foreign bird-fancier, but what is to be brought to as great perfection in song as the Canary-bird; though the English will not take the pains a German does, they love to sleep while the German is tuning his pipe, and instructing the feather'd songster. There is more to be done with the lark from 2 or 3 o'clock, than can be done in many months in the day-time, or when the least noise or sound is not to be heard but from the instructor. Every thing should be quiet but the master; as it is with the human kind, so it is with the feather'd; a good master often makes a good scholar; and a good tutor seldom fails of making a good bird. I say, begin with your bird when all is quiet, they will then take much more notice of what you endeavour to teach them. The age for beginning to instruct should not exceed 3 months. I sometimes begin sooner, and seldom stay less than an hour with each bird: I sometimes use my pipe, sometimes whistle, sometimes sing; but whichsoever I use most, I seldom fail of bringing up birds to a great degree, in so much that I have often sold a lark for 2 guineas, a linnet for one guinea, a bull-finch, when it could pipe finely, from 5 to 10 guineas; and a gold-finch from one to two guineas. In short, the whole of bringing up a bird to sing well, depends entirely on visiting him early, and furnishing him, the last thing before you leave him, with what he is to eat for the day. Water he should never want in his fountain, nor small gravel at the bottom of his cage: but short allowance in eating is absolutely necessary to make him a good songster, when I come to see him in the morning he is glad to see me, supposing him hungry, says the German, he will soon begin to talk to me, and bid me welcome. At my first approaching my bird, I very often give him 3 or 4 grains of rice which have been steeped in canary, I sometimes add a little saffron

from or cochineal to the liquid, according as I find my bird in health; and I seldom fail of being rewarded with a song for my pains. In the general way of feeding the lark, I gave a small quantity of bruised rice, with egg and bread, and now and then a few hemp-seeds. The smaller birds I feed with rape-seed, and very little canary, it being apt to make them grow fat and dull: I give these likewise, at times, a little bruised rice, it doing abundance of service, and most assuredly prevents their falling into a scowering, which is the death of many a fine bird: those birds that are accustomed to this way of feeding, seldom are troubled with what is called the pip, shed their feathers with far more ease than other birds, are in general much prone to singing, and have a more agreeable note than birds that have not been trained up after this manner.

The reader is to observe, that when I order grains of bruised rice to be given, I always expect that the rice has been first soaked in canary, and afterwards dried carefully for use; though giving a bird now and then a few grains, while they are moist with this excellent liquor, does mighty well; but it is not to be constantly practised: the rice is only to be grossly bruised so as to make it tender, and consequently easier to be eaten by the birds. I have observed many people in England give birds loaf sugar, but it is a great fault; I advise in its place, either a small lump of salt, or now and then a drop or two of spirits of nitre in water.

If you proceed, says the author, according to these directions, you will find your birds will equal those of any other nation.

The manner of making the valuable Fire-Ball, and its great Use in Families.

Procure a ton of soft mellow clay that will work well, and is free from stones; to this clay is to be sifted 3 or 4 bushels of small sea-coal, and this is to be well mixed with the clay, in the manner the labourer works his mortar. Having thus done, it may be made into such sized lumps as will best suit your fire grate; I have commonly seen them

them, in countries where they are acquainted with their use, about 3 or 4 inches square; though they may be made either large or small, according to the quantity of fire you stand in need of. When made up into lumps, it would be necessary to lay them in a shed, barn, or out-house, to dry for use, as they burn much better than when newly made and wet; but in case you are obliged to use them immediately, it is very proper to lay a few of these balls either behind or near the fire, where they get dry very soon. When your fire burns clear, place 3 or 4 or more of these balls in the front of your fire, as you do large coals, and you will soon find the benefit you receive from them, as they not only burn exceeding clear without the least smoke, but give a far greater heat than the best coals you can purchase. The charge of the load of clay will not exceed three shillings, the labourer, for making up, about one shilling and sixpence, the coals worked in the clay (suppose them at twelve-pence a bushel) five shillings. Thus it appears, that the whole charge of making up the ton of clay, with the coals, does not exceed ten shillings, though the balls are preferable to, and will do more service than a chaldron of the best sea coals.

Those who are inclined to make use of this cheap way of keeping a good and wholesome fire, are to take notice, that the balls are not to be laid on till the fire burns clear, and then they are sure to give satisfaction.

They are choice fuel to burn in chimnies inclinable to smoak.

To the above clay and coals you may add a quantity of cow dung, which will greatly assist these inimitable fire-balls.

How to make Soap Balls, and its great Use in Families.

This soap is easily made, and goes much further than the other soaps. You are to make a lee from ashes and tallow; then put the lees into a copper, and boil them till the watry part is quite gone, and there remains nothing in the copper but a sort of nitrous matter (the very strength

strength or essence of the lees) to this the tallow is put, and the copper kept boiling and stirring for about half an hour, in which time the soap is made: Is is then to be taken out of the copper and put into tubs, or baskets with sheets in them, and immediately, whilst warm, made into balls. You are to take notice, that it requires near 24 hours to boil away the watry part of the lees.

Chinese Method of mending China.

Boil a piece of white flint glass in river water five or 6 minutes, beat it to a fine powder, and grind it well with the white of an egg, and it joins china without riveting, so that no art can brake it in the same place. You are to observe, that the composition is to be ground extremely fine on a painter's stone. This by the Royal Academy of sciences, being their last prize secret.

An admirable way of cleaning Silver Plate.

Put your plate into some strong lees made of pearl ashes, wherein half an ounce of cream of tartar, and the quantity of allum has been dissolved, Set it over the fire, let it boil 5 or 6 minutes; then take out your plate, let it dry either in the sun or by a fire, and afterwards rub it with a soft leather and ashes, or burnt wheat straw; by this means the plate looks like new, and remains so a long time. But where time won't permit to do as above directed, you may clean with the ashes only.

To clean Ribbons, &c.

Ribbons are to be first clean washed, then boiled in soft water and bran for a quarter of an hour, afterwards wash them in soap suds, wherein a few drops of spirits of wine have been put; when clean, rince them and dry them in the shade; iron them with a moderate hot heater, and they will look very beautiful. Scarlet cloaks are done the same way, only hot-pressing does better than ironing.

An excellent Method of cleaning any kind of Glass.

First rub the glass with snuffs of candles, clean it from this, and rub it over with good soft lead. Lastly you are to rub it with buff leather, and your work will look very beautiful. This communicated by St. Jean.

Spots

Spots very effectually taken out of Silk, Linen or Woolen.

Spirits of turpentine 12 drops, and the same quantity of spirits of wine ; grind these with an ounce of pipe-maker's clay, and rub the spots therewith : you are to wet the composition when you do either silk, linen or woolen with it ; let it remain till dry, then rub it off, & the spot or spots will disappear. The ingenious Dr. Godfrey says, that true spirits of salt is the only thing to remove iron moulds from linen ; and sal armoniac with lime, takes out the stains of wine.

An excellent Water for taking out Spots in Cloth, Stuffs, &c.

Spring water a quart, put into it a little pot ashes, about the quantity of a walnut, and a lemon cut in small pieces ; let it stand 24 hours in the sun, then strain it through a cloth, and bottle the clear liquor for use. It takes out all sorts of spots in any kind of thing ; wash the place where the spots were, after being taken out, with fair water. This liquid is preferable to the before-mentioned balls for taking out spots, &c.

Against Rust, Spots, &c. in Iron.

Crucible powder, sifted emery, and silver ore, all in fine powder ; add thereto the beaten scales of iron, and rub the rusty parts with leather dipped therein.

For preserving from Rust.

Take an eel, fry it, press out the oil, and rub your furniture in metal therewith.

To keep Arms and other polished metal from Rust.

One ounce of camphire, and two pounds of hog's lard, dissolve them together and take off the scum, mix as much black lead as will bring them to an iron colour. Rub your arms, &c. over with this, and let it lie on 24 hours ; then clean them with a linen cloth, and they will keep clean many months.

Against Moths, Worms, &c.

Dry the herb botris, strew it among your cloaths, and neither moth nor worm will come near them.

To prevent the smoking of Lamp Oil.

Steep your match or cotton in vinegar, and dry it well before you use it. Many families have spoke much in praise of this.

To clean old Silver Lace.

Take powder of alabaſter, put it into a dry pipkin, let it ſtand a quarter of an hour, then take it off the fire, & when cold, lay your lace upon a cloth, and with a comb brush, take up ſome of that powder, and rub your lace therewith on both ſides. Ox gall, or the gall of a jack, mixed with water, is very ſerviceable in cleaning either gold or ſilver lace.

The valuable effects of the juice of Sloes, from an Indian Manuscript.

Whatever linen or woollen is marked with this juice, ſuch letter or marks are not to be diſcharged by any means whatever. Tie 3 ounces of the powder of burnt horſe-beans in a piece of linen, and boil it half an hour in a pint of the ſaid juice, and it makes a writing ink in all reſpects far ſuperior to any other, not being to be diſcharged by art or defaced by time. In a phyſical way, it immediately ſtops bleeding in either man or beaſt, by bathing the wound therewith, and the knowledge of this article as been of the utmoſt ſervice to great numbers of families. In regard to needle-work, it is evident more may be done in one hour, by the aſſiſtance of this juice than could be accompliſhed by a needle in many days; you are to take care the linen is dry, and uſe this juice with a pen, in the ſame manner as you do ink. When waſhed, the marks of the linen are of a fine purple colour, and has this very great advantage above marking with a needle, that there is no other way of removing whatever marks are put on, but by cutting out the piece.

To

To make an excellent Blacking ball for Shoes.

Mutton suet 4 ounces, bees-wax 1 ounce, sugar-candy and gum-arabic one dram each, in fine powder, melt these well together over a gentle fire, and add thereto about a tea-spoonful of turpentine, and ivory or lamp-black sufficient to give it a good black. While hot enough to run, you may make it into a ball, by pouring the liquor into a tin mould; or let it stand till almost cold, and you may mould it into what form you please by the hand. Many people make use of hard soap as a chief ingredient in making the blacking balls, without considering that the salts which all soaps abound with, are very destructive to leather in general.

An excellent Royal liquid Blacking.

Mix a sufficient quantity of good lamp-black with an egg to give a good black; then take a piece of sponge, dip it therein and rub over your shoes, &c. very thin, when dry, rub them with a hard brush, and they will look very beautiful. You are to take care the shoes are first well cleaned with a hard brush, otherwise they will not look near so well.

A never-failing secret for the Tooth-ach.

The author of this secret observes, that out of 200 persons that have tried this remedy in one month, not more than seven or eight have failed of a cure. You are to put a piece of salt-petre to the aching tooth, teeth, or gums, about the size of a horse-bean, and in a few minutes you will certainly find relief. To complete the cure, and prevent a return, take the snuff mentioned in page 63 of this book, according to the directions there given. The cure for the tooth-ach, advertised at 1s. the bottle, is made thus: Spirits of nitre, half an ounce, allum one dram, spring water 3 ounces; mix all well together, and tincture with cochineal, that it may be more pleasing to the eye. Many that have tried this last medicine in vain, have been surprisngly relieved by the salt-petre, though it had no patent to set it off.

The noted Robert's sure method of destroying Rats or Mice, by which he acquired a good fortune.

Mix flour of malt with some butter, and add thereto a drop of oil of anniseed, make it up into balls and bait your trap therewith. If you have thousands by this means you may take them all. The round trap with several holes is best, and it should be set in such places the vermin most frequent : But if you should take them without a trap, make up small balls of the above-mentioned composition, and add to every 4 ounces a quarter of an ounce of corrosive sublimate.

To kill Rats or mice.

Take oatmeal and powdered glass only, or mix them with fresh butter, and lay where they come ; or filings of iron mixed with oatmeal, or with dough or oatmeal flour, and lay where they come.

To destroy and prevent Bugs and other vermin, by Mr. Salberg, Member of the Academy of Sweden.

Mix, with the solution of vitriol, the pulp of coloquindina, and apply the mixture to all the crevices which serve as a nursery to vermin : the solution alone has proved effectual ; but if applied to stone or brick walls it may be mixed with lime, which will give it a lively yellow, and insure its success. The boiling any kind of wooden work in the solution of vitriol effectually prevents it from taking the worm, and prevents it from rottenness and decay.

Another way to destroy Bugs ; Fleas, &c.

Take wormwood and mustard-seed, bruise and boil them in water a quarter of an hour, then add salt to the water, and wash your floor and bedstead therewith ; it will destroy them and all other vermin.

How to kill Flies.

Take white helehore, and steep it in milk or sweet wine, sprinkle the room where they come, and they will die.

To

To prevent Flies from troubling Cattle.

Boil bay berries in oil, and anoint them with it, and they never will sit on cattle : Or, wet the hair of horses with the juice of the leaves of gourd, at Midsummer, and they will not molest them.

Necessary Things to be provided when a Family is going in the Country for Summer.

Nutmegs, cinnamon, cloves, mace, pepper, ginger, Jamaica and black pepper, currants, raisins, Lisbon sugar, loaf and double refined sugar, prunes, oranges, lemons, anchovies, olives, capers, mangoes, oil for salads, vinegar, verjuice, tea, coffee, chocolate, almonds, chefnuts, French pears, fago, truffles, morels, macaroni, vermicelli, rice; millet, comfits and pistachoe nuts.

To make Ale, Beer, or any other Malt liquor, fine.

Put half an ounce of unslacked lime into a pint of water, and having mixed them well together, let them stand 3 hours, and by that time the lime will be settled to the bottom, pour off the clear water from the lime, and put it into your ale or beer, first mixed with half an ounce of isinglass, cut small and boiled, and in 5 hours time, or less, the beer in the barrel will be settled and clear.



On restoring to life persons drowned ; or in any other manner suffocated. From Feijoo, a learned Spanish Author.

A Method has been lately found out to recover such persons as have been drowned, or in any other manner suffocated, provided they are not totally dead, which may not be for many hours after the accident happens. In the first place they suspend them with their head downwards near a fire, till such time as the body begins to warm, & throw out water by the aspera arteria : Then they foment the whole breast and seat of the heart with spirits of wine, elixir vitæ, or bread dipped in strong

wines : By such methods, if they are not quite dead, motion is again restored to the heart, which receives by degrees, the blood, which it afterwards repels to the arteries, till at length life entirely returns. As to those who have been hanged, and have still some signs of life, they are easily recovered blowing air into them through the aspera arteria, for the lungs being by this means inflated, the blood has free communication from the right to the left ventricle of the heart, which last, as well as the blood, recovers that motion the noose of the rope had stopped. To promote this motion in the blood, and dissolve that part of it which may have begun to coagulate in the right ventricle and pulmonary vessels, great assistance may be received by making use, as circumstances permit, of elixir magnanimitatis, elixir proprietaris, elixir vitæ, spirits of sal armoniac, those called thearical, julip vital, with saffron, olcum, cinnamon, and such like compositions. But as to those instances where people have lived upward of 2 hours, after they have suffered suffocation, as Cardan affirms of a person whose asperia arteria was ossified ; such have not gone under a total stoppage in the vessels that admit air, have consequently still preserved the proper motion of the heart and blood.

In a letter wrote to Feijoo, he is acquainted that the life of a blind fisherman was saved, after he had been drowned an hour and a half, by following the directions as above. He himself related the recovery of a girl in the city of Estella, after she had been drowned an hour, through the assistance of a gentleman who esteemed his works, and had the abovesaid directions in his mind ; but he added this circumstance thereto, which was, that besides the application to the fire and inverse suspension of the body, he introduced air therein, through the aspera arteria. This addition Feijoo does not entirely condemn, but would only have it put in practice when the other methods do not meet with timely success, taking then great care that the introduced air passeth through the aspera arteria, in order to the lungs, and that it does not
enter

enter the œsophagus, a mistake being easy, the orifices of the two cannals being very near.

The following recovery of a man suffocated by the exhalations of lighted coals in a mine, is a strong argument in favour of what has been said above. His eyes were fixed, his mouth open, and his body cold and every way motionless, and was concluded to be dead. A surgeon imagining that by this extraordinary method he could restore him to life, applied his mouth to that of the supposed dead body, and stopping the nostrils of it, blew with such strength that he filled the breast, and continuing this method, perceived six or seven strong beatings of the heart; the chest recovered its elasticity, and the pulse became sensible. A vein being then opened, the blood, at first run drop by drop, but in a quarter of an hour very freely. The patient's body was then well rubbed, he recover'd his senses in an hour afterwards, and went home in perfect health.

The possibility, and even easiness of recovering persons in the above circumstances, is farther confirmed by this instance, extracted from the memoirs of the Royal Academy of Sciences at Paris.

A young fellow about twenty-one years of age, a waterman at Passy in France, fell into the river about ten o'clock in the morning of the 24th of July, 1767, as he was then near the shore, he received a blow on his head in the fall, which stunned him, and the tide immediately carried him into the middle of the stream, where he was stopped by a great stone in about seven or eight feet water. The people who saw the accident immediately called for help, but it was half an hour before he was taken out, being brought to shore with a boat hook, without any signs of life; he was carried into a neighbouring house, and supposed to be dead; but a physician happening to come by at this time, blew up a great quantity of tobacco smoke by the anus, with a straw, and blew also the same smoke plentifully into his mouth and nostrils; the man very soon gave signs of life, very slight indeed, but sufficient

sufficient to encourage the good Samaritan to proceed; he caused a vein to be opened both in his arm and foot, and in order to preserve the vital heat, wrapt him up in the skin of a sheep, which was flead on the spot for that purpose; in a short time he recovered so far as to be able to speak; and the Marquis de Courtivron, who reported this fact, saw him six days afterwards in perfect health, though a little weak with the loss of blood.

Instances of drowned persons recovered are by no means so rare as are in general imagined, and they would be much more common if proper methods were used for that purpose. The French Academy, by whom this fact is related, observe that many persons have recovered, who have lain many hours in the water; and that, as persons immersed in water, die only because the circulation is stopt, the blood being prevented from returning from the right to the left ventricle of the heart, by the water's having stopped the respiration, nothing more is necessary to recover such persons, than to put the heart again into motion, and gradually and equally to warm the body in every part. To put the heart in motion, it is advisable to force irritating and spirituous remedies up the nostrils, and to blow, with some degree of force, the smoke of tobacco into the lungs by the mouth, and into the abdomen by the anus; the body may be equally and gradually warmed by rubbing it with warm flannels, and placing it in a warm bed, and changing the coverings as often as they grow cold for others taken from the fire, and by many other expedients of the like kind, which will naturally occur in different places and situations.

To recover Wine if turned sharp.

Rack off your wine into another vessel, and to every 10 gallons put the following powder; take oyster shells, then dry them in an oven till they will powder. A pound of this powder to every 9 or 10 gallons of wine; stir it well together, stop it up, and let it stand to settle 2 or 3 days, or till it is fine, then bottle it off and stop it close.



The Complete Farrier.

Rules to be observed in buying a Horse.

A Dealer's words is not to be regarded, but trust your own eyes and judgment.

The best siz'd horse for the road is the middle size, about fourteen hands and an inch, all under are called gallowses.

It is hard to find a horse in every respect such as to please a good judge, but when you have seen one perform his exercise, you must ride him yourself a few miles in rough and uneven roads, giving him his head, without forcing by whip and spur; and if he walks, trots, and canters nimbly, without dwelling upon the ground, taking up his fore feet moderately high, and stepping longer and shorter, according as he finds there is occasion, and going near before and wide behind, this is the beast that is likely to carry his master well. A man should not be too hasty in his choice, nor too nice in distinction; as to age, almost every body knows, or pretends to know it, though dealers practise a cheat in burning horses' teeth, after cutting them with a graver, which makes the mark appear something like a true one, yet this is discoverable. The eyes oftener deceive gentlemen than any other parts of horses; therefore be careful to observe them in the light, and if, in the first trial, the pupil dilates largely, and contracts again, as the horse is exposed to a more clear sun, you may conclude his eyes are good; small eyes are a bad sign: the colour is often the cause of a good or a bad eye; the hazel eye is the best, because the horse that has such an eye is generally of a good colour; whereas the wall-eye is common to the blind horse, a colour not coveted, as they often have soft white hoofs, and

and are frequently of a washy or lax constitution, which is never to be chose for the road; a general maxim with me is, if I see a horse empty himself on the road, I infer he is no horse for a long journey, unless you want to make a skeleton of him. Captain Burton advises to mind a horse's knees are not broken when we want to buy; which is a good caution to all.

As to a horse's wind, it is easily juged of in some cases, and but with difficulty in others; for if you give him a good brushing gallop, every one knows it will make him heave in the flanks, and occasion coughing; the only way to guard against being cheated with a broken winded horse, is by having him kept at hard meat 2 or 3 days. I mean upon good hay, and keep him from water about 24 hours: when he has drank his belly full after eating such hay, the diaphragma or midriff will be so pressed against his lungs, that if he has any impediment there he will certainly shew it, and more especially if his head is turned down hill.

A saddle horse should have thin shoulders, flat chest, and his fore feet should stand boldly forward and even and his neck rise semi-circular; if a horse rides clean, it is a good sign he moves well upon his limbs; if he trots well down hill he will do it any where. A horse that goes ill, or cuts in thin shoes, will do so in new ones; tho' a good smith, may in some sort help it; a foundered horse will shew it in the stable, if at his own liberty to stand as he pleases, for he will first change one foot, and then another, sometimes setting the foot out farther which he wants to ease, so that if you view a horse coolly in his stall about five minutes, you will see his actions in regard to a hot hoof or founder.

There is scarce a better property in a horse than a sound tough hoof, that will abide hard roads without heating much. If a horse's hoofs are good, he may go on the road without falling down, altho' his shoulders are none of the thinnest kind; whereas, if he is heavy shouldered,
and

and has soft hoofs, it is ten to one but he goes often to prayers, as we say.

The back of a horse should often be look'd at upon a journey, and special care taken that the saddle is properly fixed, that it may not gall and warble. If the rider has been so heedless as to suffer a sore back, or inflammation, salt water, warm urine, vinegar, &c. is commonly used to cool a horse's back; but if the skin be broke into holes from what is called warbles, I believe it will be found that equal quantities of spirits of wine, tincture of myrrh and aloes, with a little oil of turpentine, will be best to bathe the places with now and then. A man should walk on foot sometimes to ease his horse's back. If he is so hurt that you must cut out the sit-fast, you may apply the following ointment, which is also for a navel-gall.

Take of rosin and common turpentine, of each four ounces, honey two ounces, sheeps suet three-ounces; melt the rosin and turpentine first, then add the honey and sheep's suet; and lastly, stir in by degrees, till the whole is almost cold, half an ounce of powdered French verdigrease, and keep for use; but if it be too stiff for winter, you may add some hog's lard, or fresh butter.

Most swellings should be dissolved rather than suppurated, which is done by soft repellent applications, as salt and water, vinegar, or a poultice of boiled turnips.

The best method to keep a horse's legs from swelling, or to sail them when swelled, is to wash them with warm water every time you bait, soft warm water, such as will bear sope, is as good of itself as any thing you can put into it, whether sope or any other ingredient. A wide stall, proper bleeding, with good dressing and exercise, are the greatest helps towards keeping the legs from swelling; the best physick is good feeding and dressing.

A horse of size, that has a good appetite, and travels much, about six quarts of clean oats, half a pint of split beans, and a handful of wheat mixed, is sufficient for a day; but a hunter of size may require the like seed with a galloping horse, viz, half a Winchester peck of oats, a
quart

quart of beans, and three handfuls of wheat, mixed and divided into three equal feeds.

As the young traveller may expect some directions about watering a horse on the road observe, when a horse travels he perspires much, especially in hot weather, and may be therefore allowed to drink a little now and then, as opportunity offers, which will refresh him, but never let him drink much at a time; but when you come within a mile and a half or 2 miles of where you bait, be it noon or night, he may drink more freely, going a moderate trot afterwards, for by this means the water will be well warmed in his belly, and he will go in cool. Yet observe, if he has no water on the road, never suffer him to be led to water, nor wash his heels after you are arrived at your inn, but let him have water made lukewarm after he has stood some time in his stable; for much mischief has been done by imprudent riders, who have travelled hard, and let their horses drink as much as they would at going into a town or inn where they intend to lay.

When a horse's legs swell, and they will not yield to good keeping, clean dressing, a wide stall; &c. without the help of medicine, the case is bad, and the following purge may be of service. Take 1 ounce of common aloes, 3 drams of spices of hiera picra, 1 dram of diagradium, half an ounce of diapente, 100 drops of oil of aniseed, and as much treacle as will make it into a stiff ball, to be rolled in liquorice powder or flour of brimstone, and give it the horse in the common way, working it off with warm water and oatmeal, when the medicine begins to operate. *Note*, A lean horse should be seldom purged.

A purge for a lean Horse.

Take of succotrine aloes (which comes in skins to us from Zicotra, an Island in the Streights of Babel Mandel, which will cost you about 8d. an ounce) one ounce and a half; extract of cassia, one ounce; fenna in powder, 3 drams; cinnamon, cloves, nutmeg, and galangal root powered, each 2 drams; mix, and with as much syrup of roses, solutive as is necessary, beat the whole into a stiff mass, to be formed into two balls, which
are

are to be given the horse any morning washing them down with a little warm ale or wine, keeping him from his meat half the day at least. Never give a second purge when the first does not operate.

The grease is most occasioned by the carelessness of the keeper, in suffering the scratches to grow to too great a height.

The scratches are a painful distemper incident to horses, and like what we term kided heels; the chief causes of which are carelessness and hastiness; let his heels be well washed with warm water, not with dish water, and anointed with the following ointment, and then turning him out is the most speedy cure.

Take white ointment, 2 ounces: Flanders oil of bays and quicksilver, each half an ounce; stir these well together, or rather melt the white ointment a little, then stir in the oil of bays, and lastly the quicksilver, and keep stirring till all be so cold, that the last ingredient cannot fall to the bottom, which is one main thing to be observed in mixing quicksilver with any ointment whatever.

The following ball, given to the quantity of an ounce, in a morning, before exercise and watering, is exceeding good to prevent and cure most disorders in horses, in which there is not much of a feverish heat attending.

Cordial Ball.—Take anniseed and carraway seeds, finely powdered, each an ounce; greater cardamum seeds, half an ounce; flour of brimstone 2 ounces; tumerick in fine powder, an ounce; saffron, 2 drams; sugar candy, 4 ounces; Spanish juice, dissolved in hyssop-water, 2 ounces; oil of anniseed, half an ounce; liquorice powder, an ounce and a half; wheat flour, as much as is sufficient to make all into a stiff paste; and when the whole has been well beaten in a mortar, keep it for use in a bladder tied up.

It frequently happens that horses are gravelled, or pricked upon the road, by an unskilful smith driving a nail into the quick, or near a vein; and when this hap-

H

pens

pens, the gravel, or sandy matter upon the road, works up along the nail-hole till it arrives at the quick, & then lames the horse. A horse's hoof is in some sort like a man's nail, and if affected deep with gravel, &c. so that a farrier must scrape or pare a good deal of it away, such hoof generally grows burled and uneven during life, therefore, before you buy, examine his feet well.

As to the gravel in horses, the halting or lameness is often mistaken for some other ailments; for example, it is often taken for a pain or a sprain in the shoulder, back, sinew, &c. and indeed the shoulder-slip, as before called, is often taken for the gravel; therefore, there is no way, but to try the hoof by squeezing with a pair of pincers, for by this means a nice finger, and a clear head, will judge rightly, from the horse's yielding or drawing away his foot when the pincers squeeze upon the part affected.

Secondly, Regard should be had to the nail-holes, *viz.* whether they seem to be near the quick or no; and this happens according to the make and construction of the horse's hoof, some of which have the circumference much more distant from the quick or ends of the small blood-veffel than others; nor is there any certain rule to go by, so as to discover rightly the difference of horses with respect to this last particular, seeing there are as many flat hoofs with the quick near their circumference, and other deep or high hoofs that have it farther off; therefore it requires a nice eye, a nimble finger, and proper judgment, so as to form comparisons, before a farrier is duly qualified to drive a nail into a horse's foot.

Some horses, indeed, are so tender and beaten upon their feet, that they can scarcely abide squeezing with a pair of pinchers without complaining, though no gravel be lodged near the quick; and, in such a case, allowances are to be made, and less pressure is required for the injury spoken of.

It is a general rule, when any extraneous body, or foreign matter happens to be lodged in any part of the
animal

animal machine, such enemy should be dislodged and taken out of the body as soon & safely as possible. Therefore if gravelly matter be got up the nail-hole, or otherwise to the quick, it must be removed as soon as possible, though with as little loss of substance as the nature of the case can well bear; for it is a folly to cut, pare, and scrape the hoof so much as is frequently done by ignorant fellows in case of gravel; as we say an inch is a good deal in a man's nose, so if you cut too much away it will be a great while before the deficiency is supplied and the breach repaired, and consequently the same will be liable to admit more gravel into the same hole, so that I advise just as much of the hoof to be taken away as is necessary, viz. so far as till the blackness or discolouration vanishes; afterwards dress the wound with the following balsam.

Take gum benjamin, half an ounce; aloes called succotrine aloes, three drams; choice myrrh, six drams; powder all grossly, and after putting them into a wide-mouth pint gooseberry bottle, pour upon them one pint of rectified spirits of wine, and, corking it loosely, set the bottle in sand in an iron pot over a middling fire, and keep the spirit pretty warm for twenty-four hours, shaking the tincture up every now and then to dissolve the gum &c. after which you may keep it close stoppt for use and decant it off clear as you want it.

This is the famous Vervian's balsam, which is said to work such wonderful cures upon wounds or pricks just received, and no doubt but it is an excellent composition.

The method of applying it is, to warm it and dip a piece of tow or lint in it, and to fasten it upon the part that is cleared of gravel, thorns &c. and to renew it as it grows dry; or, if you would have it in Captain Burton's style let it be applied till the part affected is well.

A Poultice for a heated Hoof from Gravel.

Take mallow, and marsh-mallow leaves, each 4 handfuls; pellitory of the wall, 2 handfuls; white lilly root, boiled by itself and beaten to a pulp, 4 ounces; linseed
H 2 bruised,

bruised, 1 ounce, boiled to a mucilage or jelly in a pint of water, keep the white lilly root and the mucilage of the linseed by themselves, and when the other herbs are well boiled and squeezed from the water, & beaten well, mix all warm together, and stir it in about 16 ounces of hog's lard, and keep it for use.

This should be applied very warm round the foot, when the wound has been dressed with the balsam before-mentioned, and renewed as often as it becomes dry, which will be according to the anguish and heat of the hoof.

When you have pared away the blackness, sand, dirt, &c. you must dress the part with the following ointment for a gravelled horse.

Take turpentine, 2 ounces, rosin and burgundy pitch, each an ounce, bees wax, an ounce and a half, fresh butter, 4 ounces, French verdigrease finely powdered, half an ounce, clarify the butter, and after melting the hardest substances first, put in the other, and last of all the powdered verdigrease, and stir the whole about till it is near cold, otherwise the ointment will be more sharp at bottom than top.

Farriers should not be suffered to rip up a horse's hoof too much.—There is a law against Blacksmiths for damages, when they shoe a horse in the quick.

When a horse over-reaches in his walk or trot, he is apt to strain the back sinew, or by getting his foot into a hole on the road. When he does this, and has a heavy load upon him, he often catches himself so hastily upon stumbling, that he strains the back sinew or tendon, behind the fore leg. The cure of this misfortune, which is called a clap in the back sinew, is best by cooling applications, as the following.

Take bole armoniac, 4 ounces; 10 whites of eggs, stir these well, and add thereto as much strong port vinegar, either white or red, as will make it of the consistence of a pretty stiff poultice, and apply it upon thin leather all along the sinew, and part affected, after the leg has been well

well bathed and washed with warm water, and wiped dry with an easy hand.

If your horse happens to get a strain in the back sinew, on a journey, and is a valuable horse, never hazard his growing worse by pressing him on, but rather leave him to the care of some honest farmer ; for, if a severe clap in the sinew, a winter's running is little enough to cure it ; but if slight hurts, they will go off sooner by applying the cold charge as mentioned, & repeat it as it dries. The shoulder-slip is cousin german to the clap, and both require rest and ease. Captain Burton's account of the shoulder-slip and back sinew strain, is this.

‘ If in the back sinew, he will lift his toe off the ground and step short, though downright lame, but if the shoulder, he will drag his toe as he walks.’

Oil for the Shoulder-slip.—Take oil of turpentine, two ounces ; oil of swallow and petroleum, each half an ounce, mixed. Let this be well rubbed in, and the horse stirred a little after it, to prevent his being restless from the warmth of the application.

The cure of wind-galls consists mostly in cooling the parts with the following cold charge, and turning out to grass.—Take the lees of strong wine, either red or white, or wine vinegar, to the quantity of about half a pint, & add thereto, of common bole armoniac, in powder, one pound, which you should have afforded for 6d. to these put the whites of six eggs, and beat all well together & apply it thick, in the form of a poultice, which must be renewed as it dries.

For coughs and colds, use the cordial ball as before-mentioned. Bleeding in the thigh vein, is very proper in colds. All wounds upon the eye, if curable, will yield to the following.—Take the greyish lapis calaminaris, finely powdered, half an ounce ; lapis tutiæ, two drams ; white vitriol, calcin'd or burnt, one dram and a half, about 1 scruple of French verdigrease ; make all into a fine powder, and mix them well with about an ounce of fresh butter, and keep it for use.

The cure of warbles is performed by the following mixture.—Take oil of turpentine & spirits of wine, of each half an ounce; tincture of myrrh & aloes, 2 drams, mixed.

Let the places that are over-heated be bathed with the above morning and evening, and it will prevent warbles from becoming sit-fasts, as they are termed, provided the affair is taken in time.

If a horse purge on the road, occasioned by foul feeding, catching cold, &c. give him the following warming drink, viz.—Take an ounce of Venice treacle, boil it in a quart of stale beer till a third is consumed, then add half an ounce of true Armenian bole in powder, and lastly 2 ounces of common treacle, to make it more palatable, and give it the horse for a dose, & repeat it as necessity urges; if it is too weak to overcome the distemper, you may add about 100 drops of liquid laudanum, and half a gill of strong cinnamon water; but in the last case he should not travel for some days.

A never-failing Cure for a Cough in either Horse or Cow.

Take a quart of fresh ale, or good strong beer, warm it, and put thereto a pound of treacle, and a quarter of a pint of distilled anniseed water, stir it well together and give it the horse or cow after their ordinary meat, next morning give a pail of warm water with a handful of oatmeal in it, with a small mash of malt, and a handful of beans for a horse.

The excellent ball for broken-winded Horses, which has made a perfect Cure of upwards of 700 in less than 9 Months, after many other Medicines tried in vain.

Myrrh, elecampane, and liquorice root in fine powder, 3 ounces each; saffron 3 drams, assaetida 1 ounce; sulphur quills, and cinnabar of antimony, of each 2 ounces; aurum Mosaicum, 1 ounce and a half; oil of anniseeds 80 drops. You may make it into paste with either treacle or honey, and give the horse the quantity of a hen's egg every morning for a week, and afterwards every other morning, till the disorder is removed.

THE



THE
ROYAL GARDENER,

OR

MONTHLY CALENDAR.



JANUARY.

Work to be done in the Flower Garden.

THIS is the proper time for planting roots of the ranunculus ; the soil should be rich and sandy, and they should be planted at least three inches deep.

As the wind and frost are very prejudicial to carnations and auriculas, they should this month be kept covered.

Anemonies should be planted in beds of fine earth, no dung must be used in planting them. It should be remembered that the root of the anemony should be taken up about the end of June or the beginning of July.

Work to be done in the Fruit Garden.

The pruning of pears, vines and plumbs, is the chief employment of this month.

The winter pruning of the vine (which requires a first second third, and sometimes a fourth pruning) should be done either in October, November, December, or this month.

The dead or cankered branches should be this month cut from your standard fruit trees, as also such as cross each other.

You

You should also cover the roots of all new planted trees with mulch, to guard them from the frost; and fig trees which are against walls, espaliers or pales, with matts or reeds.

Work to be done in the Kitchen Garden.

The management of hot-beds claims almost the sole attention of the kitchen-gardener this month.

Gardeners in general make their seed beds for cucumbers and melons in this month, for raising them before their natural season.

Radishes may be sown all the year, but in hot beds in the winter.

The hotspur charlton, master, and other peas, may be sown in drills. In February you may sow a second crop, and in March a third.



F E B R U A R Y.

Work to be done in the Flower Garden.

THE auricula is to be sown in this month. If the seedlings do not come up the first year they will the second, and in July or August will be strong enough to transplant.

Provided the weather is mild, you may, towards the end of this month, plant out your choice carnations into the pots where they are to remain to flower.

The polyanthus seed must now be sown. The seedlings will be fit to transplant the July or August following.

The single sort of sweet william is raised by seed sown in the month of March; the double sorts, propagated from slips taken near the root, about March or April.

Holyhocks are raised from seed sown this month, removed in August or September.

Pinks and candy tufts, generally used for edgings, are sown in lines in this month of March, or they may be propagated from slips planted very early in the spring.

The

The various sorts of rose trees may be either raised from layers or suckers, laid down and taken from the old root in February or March, & transplanted immediately before the roots grow dry.

The laburnum tree may be raised from seeds sown in this month. The althæa may be raised from layers or seeds.

The pomegranate may also be raised from seed, or laying down the young shoots in this month or March.

The lilach is raised by laying down the young branches in this month or March.

The phyllyrea, which is a most beautiful plant, may be propagated from the berries, or raised from layers.

Holly berries may be sown in nursery beds this month. It will be four or five years before the young stock is fit for grafting, which must be done in March, and the inoculation in July.

The bay tree is raised from berries sown this month, and the laural is propagated in the same manner.

Towards the end of this month, if the season proves favourable, stir the surface of the ground of your flower beds, and clear them from weeds, &c.

Work to be done in the fruit Garden.

The business of this month is chiefly pruning and grafting. When you have reduced your trees to beauty and order, you have little to do but thinning your fruit till Midsummer, when the shoots are to be shortened and fastened to the wall.

The peach tree requires a second and sometimes a third pruning, the last of which is to be performed about the middle of May, or in June or July.

The apricots and nectarine in the same manner.

Work to be done in the Kitchen Garden.

Hot beds for radishes and spring carrots should now be made.

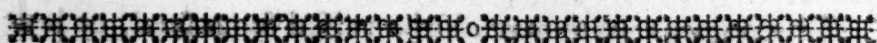
The several sorts of cabbages should be planted, carrots for winter, parsnips, skirrets, turnips for the summer. Onions are sown in this month and March; such onions as spire in the house may be planted for seed the next year.

Strawberries

Strawberries are to be planted, afterwards you may set beans and plant roses, sweet briar, currants or gooseberries, at every five or six feet, to shade the plants.

Raspberries, propagated by slips, planted the latter end of this month or in March.

Liquorice should be planted at this season of the year.



M A R C H.

Work to be done in the Flower Garden.

THE rose campon is propagated either from seeds sown this month, or slips taken from the roots.

You may likewise plant off-sets of the white helebore, sow seeds of the fox glove, the poppy, the Venus looking glass, the valerian, the primrose tree, slips of the gentianella are planted, cardinal flowers are raised by seeds sown in hot beds.

You should now sow the seeds of the stock gilliflower, and the acanthus; the double rocket flower is propagated from slips taken from about the root; the scarlet lychnis, either from seed or slips, the several sorts of double wall flowers are raised from slips planted in March, April, May, or June, but the bloody wall flower may be more easily raised from seeds sown in this month, the monk's hood from slips; the sun flower from seeds; the asters, or flat-wort, from slips.

Seeds, or layers, of the passion tree may be sown this month; the arbutus may be raised from seeds or layers; the apocynum, or dog's bane is propagated from seeds sown this month in hot beds; set the stone of the fruit of the palm tree this month; sow the berries of the green privet, or mezeron, and the juniper, take off and plant the suckers of the spiræ frutex; sow the seeds of several kinds of firs; also the campanula pyramidalis; plant tube roses; guard your auriculas from all but the east sun; cover your tulips, transplant your carnation layers and evergreens, and set box for edgings or in figured works.

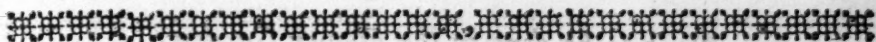
You

Work to be done in the Fruit Garden.

You may make layers of the vine either in this or next month ; the fig is raised from layers, seeds or suckers. Shelter your wall fruits from bad weather.

Work to be done in the Kitchen Garden.

Thyme and sage is sown or planted in this month ; also marjorum, chamomile and pennyroyal, fennel, mint and balm, rue, tansey, celery, purslain, spinage, sorrel, cives, tarragon, artichokes, cabbage, and lettuce seeds of all kinds, cauliflower seeds and asparagus, may be sown or planted this month.



A P R I L.

Work to be done in the Flower Garden.

IN this month, and in the beginning of next, the seeds of the carnation are to be sown.

The seeds of the columbine are sown in the nursery this month, from whence you may remove your choice plants. The scarlet bean is annually sown, the amaranthus an annual, raised on a hot bed, the African marygold, also an annual, raised on a hot bed, the seeds of a cyanthus are to be sown annually.

Work to be done in the Fruit Garden.

You should now carefully weed your beds of strawberries, and take off their runners, lay the branches of the peach tree horizontally, and keep them free from great wood ; this work, which should be practised only on low dwarf trees, is best done in March or April.

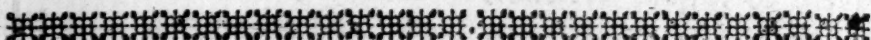
Cherry-trees which are not thriving, should be split perpendicularly down with the point of a knife, just entering the bark of the stem of the tree. At this time you should look carefully to your young fruit trees. If your trees are greatly infested with insects, wash them with water in which tobacco stalks have been steeped.

To.

Towards the end of this month, you must look over your espaliers and walls of fruit trees, training in the regular kindly shoots, and displacing all fore right ones.

Work to be done in the Kitchen Garden.

The middle of this month is the proper time to plant melons; sow kidney beans the first week in this month. Some dwarf peas and Spanish chardonees may be sown. Lavender and rosemary are raised from slips planted this month.



M A Y.

Work to be done in the Flower Garden.

THE ficoides, which is propagated by cuttings planted abroad this month, will be fit to put in pots in August. The torch thistle is raised from cuttings planted between the end of May and July. The several sorts of genarium, the amomum Plinii and Arabian jessamin, are raised from cuttings planted this month. Layers of myrtle, this month, slips of the melianthus, between this and August, the pyracantha is raised from cuttings planted in May or June; the oleander plant has many varieties, which are raised by layers in this month or next.

Orange and lemon trees may be moved this month.

Work to be done in the Fruit Garden.

In the beginning of this month look carefully over the wall and espalier trees, taking off all fore right shoots, and such as are luxuriant and ill-placed. Fruit trees may be transplanted from May to August, and trees of all sorts in the summer.

Work to be done in the Kitchen Garden.

You may now give your melons air in the middle of the day; sow cucumbers for salad and pickling, replant imperial and Silesia lettuce; and destroy weeds before they shed their seeds.

JUNE

JUNE.

Work to be done in the Flower Garden.

THE saffron crocus is a useful and beautiful flower, the leaves of which should be tied together in the spring in knots, to help the increase of the roots. The roots of the several kinds of crocus may be taken out of the ground in this month, & replanted with other bulbs.

The cyclamed is propagated from seeds sown as soon as ripe. It is a general rule that all bulbs may be safely transplanted when their flowers and leaves are decayed.

The colchicum will only bear transplanting about Midsummer. There are many sorts of aloes, the off-sets of which may be planted in the latter end of this month or the beginning of next.

The Indian fig is raised by planting its leaves singly.

Work to be done in the Fruit Garden.

The inoculation of fruit trees now demands the attention of the faithful gardener, & the following is the most approved method of performing the operation. About Midsummer take off a vigorous shoot from any tree you would propagate, and after having made choice of a stock of about 3 or 4 years growth, in a smooth part of it make a downright slit in the bark, a little above an inch in length, and another cross-way at the top of that, to give way to the opening of the bark; then gently loosen the bark from the wood on both sides, beginning at the top; which being done, cut off your bud with a penknife, entering pretty deep into the wood, as much above as below the bud, to the length of the slit in the stock; after the bud is thus prepared, take out the woody part of it (carefully preserving the eye of the bud) then put it in between the bark and the wood of the stock at the cross slit, putting it downward by the stalk where the leaf grew, till it exactly closes; then bind it about with coarse woollen yarn, the better to make all parts regularly close, & the bud incorporate with the stock. In 3 weeks time

the bud will be incorporate with the stock, when you must loosen the yarn, that it may not gall the place too much: the quicker this operation is performed the better; and you must put two buds into one stock in inoculating nectarines and peaches. If the buds inoculated this month do not hit, you may make another attempt the same year and on the same stock. The proper time for inoculating is from the beginning of this month to the end of August, and care must be taken that the branch and shoot made use of for inoculation, do not lay by, but be used as soon as cut. You may, upon one tree, bud peaches, nectarines, apricots, plumbs and almonds.

Work to be done in the Kitchen Garden.

Kidney beans, radishes, lettuces for cabbaging, and endive may now be sown, as also the large sorts of peas.

Replant cabbage lettuce, transplant leeks, and, if dry weather gather herbs for drying. Take special care to preserve your plants from the scorching sun; stir up stiff ground, continue to destroy weeds, and give your plants gentle waterings about their extreme fibres, which should be done at the close of day.



J U L Y .

Work to be done in the Flower Garden.

THERE is little to be done in the flower garden this month. The berries of the coffee tree may be sown in pots of fine earth, about an inch deep.

The fruit of the ananas being now ripe, if you cut off the crown of leaves which grow upon the top of it, and plant it, it will, with the assistance of a hot-bed, quickly take root. Anemomy seeds now sown must be sprinkled with water frequently and gently.

Work to be done in the Fruit Garden.

The management of the vine should be this month chiefly attended to.

Put

Put nets over your grapes to preserve them from the birds; you should also guard against wasps and other insects which now destroy the peaches, apricots, and other fruits. By placing phials of honey and ale near the trees you may soon entrap numbers of them.

Work to be done in the Kitchen Garden.

You may now sow kidney beans, and some peas, to bear in September or October. Sow cucumbers upon a bed made of dry horse litter and cover with light earth 10 inches thick: they must be covered at night in September with a common frame and glass to keep them from frost and rain, and you may have some till Christmas.

Make a bed for mushrooms, and be sure to cover it very thin with earth.

About the middle of this month sow royal Silesia, brown Dutch, white cos, & other lettuces, chervil, carrots, & turnips; plant cabbages and savoys; transplant endive to blanch against winter; earth up celery, and plant out a new crop to succeed the former; take up shallots & garlic and plentifully water all herbs that are feeding.



AUGUST.

Work to be done in the Flower Garden.

THE tulip tree, being a plant of the wood, should be set among such trees as are designed for groves: the seeds of this tree come from Virginia, and are sown in pots this month; shelter them all the winter, and they will come up in the spring following.

The iris flower has many varieties, some with bulbous and some with tuberosé roots. The bulbous iris is the most beautiful; their roots may be taken up when the leaves begin to wither, and planted in August.

The narcissus, or daffodil, is propagated from off-sets from the roots in this month; the jonquil is of the same kind, as is also the bulbous violet or snow-drop.

You may plant off-sets of the hyacinth. This is the proper time for parting the roots of the lilly. The crown imperial may be raised from seeds, but it is commonly propagated from off-sets. The martagon is cultivated in the same manner with the lilly; and the asphodil as other bulbs.

The work to be done this month in the fruit & kitchen gardens are the same as directed in the preceding month.



S E P T E M B E R.

Work to be done in the Flower Garden.

THE tulip, which demands the gardener's chief attention, is propagated in the following manner; the stems of this flower being left remaining upon the root will perfect their seeds about July, which will be fit to gather when the seed vessels begin to burst, and then they are to be cut close to the ground in a dry day, and laid in some dry place till September, when they are to be sown in a soil composed of natural black earth and sand, and after their second appearance above ground, they may be taken from the pots they were sown in, and put in a bed of natural sandy soil well sifted, where the thickness of half an inch of the same earth should be spread over them, and thus they are to continue, without any other culture than every year adding half an inch for their covering, till they begin to blow, which will be in 5 or 6 years. Tulips planted this month need no shelter till March.

You may now take up the roots of the piony, part & plant them. The seed of the mullein may now be sown. Violets are encreased by planting their runners either in this month or February. You may now encrease daisies, by parting their roots. Layers of the honey suckle may now be put down.

There are seven sorts of jessamin; the common white, the yellow, and the persian jessamin are propagated from layers or cuttings in this month. The virgin's bower is raised

raised from layers in this month, also from cuttings. The seeds of the Virginia dog-wood are sown in autumn. The Virginia myrtle, which bears berries from which is drawn the green wax whereof candles are made, is propagated by sowing the berries in pots of black sandy earth. The berries of the saffra tree, which is a plant of Virginia, is sown in autumn. You may now make layers or slips of the box tree, and the seeds may be sown as soon as ripe. The dwarf or Dutch box is of great use in edging.

Work to be done in the Fruit Garden.

You may now gather the different sorts of fruit as they ripen, for those that are in eating this month seldom continue long food. Transplant strawberries, gooseberries, raspberries, and currants, towards the end of this month, if the weather proves moist; and this is the best season to plant cuttings of gooseberries and currants.

Work to be done in the Kitchen Garden.

Sow Spanish radishes for the winter, and spinage; make plantations of the Dutch brown lettuce; sow sorrel, chervil & small herbs for sallads in some well exposed place. You may now replant endive and all fibrous rooted herbs; continue to earth up celery; raise the banks of earth about chardonees; transplant asparagus roots, make plantations for cabbages and coleworts, transplant young cauliflower plants, and also strawberries; make beds for mushrooms, and cover mushrooms sown in July every night; earth up all your winter plants, and, if the weather be dry, water your plants and herbs in the morning, and give your turnips the first hoeing.



OCTOBER.

Work to be done in the Flower Garden.

ANEMONIES and ranunculuses should now be planted. Continue to transplant and lay roses and such-like flowering shrubs; and to plant the cuttings of
I 3
jessamines

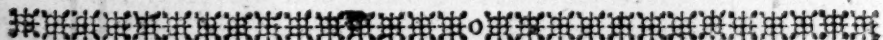
jeffamines and honey-suckles. Sow the berries of yew, holly, and other evergreens: This is proper time to remove your ananas or pine apples out of the park beds into the stove: Set your pots of carnations which are now blowing, into the green-house near the door:

Work to be done in the Fruit Garden.

You may now plant peaches, apricots, and other fruit trees, in untried earth, no dung: Vines should now be planted against walls: About the middle of this month sow cyder-pressings, to raise stock for grafting, or making orchards: Transplant trees of all sorts, and lay up acorns and mast in sand; lay bare the roots of old unthriving trees, and stir up new ground.

Work to be done in the Kitchen Garden.

This is the proper season to lay up roots for winter, as carrots and parsnips; take the roots of turnips out of the ground; make plantations of currants and gooseberries from suckers or cuttings; make plantations of lettuce for winter; transplant cabbages & cauliflower plants. Preserve cauliflowers and artichoke in sand in the house.



N O V E M B E R.

Work to be done in the Flower Garden.

LET the stalks of such tall flowers as have done blowing be cut 3 inches from the root, tie up trees and shrubs to stakes, lay up heaps of earth for several sorts of flowers. Pionies and some fibrous roots may now be planted. Unnail your passion trees from the wall and lay them on the ground, that in case of severe frosts they may be covered with straw. Plant hyacinths, jonquils, narcissus and polyanthus in pots, and plunge them into hot beds, to blossom at Christmas; lay down your auricula pots on their sides, the plant towards the sun, to drain them from moisture and preserve them from frosts.

Work

Work to be done in the Fruit Garden.

The business of this month principally consists in planting, and forcing fruits, &c. and bringing them to perfection by the prudent management of the forcing frames, so as to have ripe fruit all the year.

Work to be done in the Kitchen Garden.

Hot beds for asparagus should now be made ; also gentle hot beds for the cucumbers and kidney beans sown in October. Continue to sow raddishes, lettuces, cresses, spinage, &c. on a hot bed : Sow peas and beans of the hotspur and Spanish kind in open ground ; cut down asparagus haum when it is turned yellow.

~~~~~

D E C E M B E R.

*Work to be done in the Flower Garden.*

THE beds of choice anemonies, hyacinths, and ranunculuses should now be covered ; pick off dead leaves from exotics, lay mulch about the roots of newly planted trees and shrubs, cover the pots of seedling flowers, turn over the earth prepared for the flower garden, and let the doors and windows of your green house be well guarded from the piercing air.

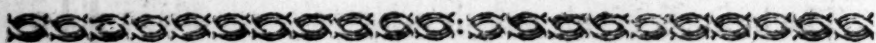
*Work to be done in the Fruit Garden.*

Prune vines, prune and nail-wall fruit trees, examine orchard trees and take away such branches as make confusion, covering each considerable wound with a mixture of bees-wax, rosin and tar, melted together with a third of tallow in a glazed earthen vessel, and laid on with a painting brush. Destroy snails in every part of your garden, and remove or plant hardy trees

*Work to be done in the Kitchen Garden.*

If the season prove mild, earth up artichokes ; towards the middle of the month make a hot-bed for asparagus ; sow lettuces, raddish, cresses, mustard & other hot herbs on hot-beds ; sow early peas and beans ; destroy vermin.

*The*



*The following curious Receipt for dressing a Turtle, having been much enquired after, was received from a cook in the Indies, where they are dressed in the utmost perfection.*

**C**UT off the head first, and hang the turtle by one of the hindmost fins, that the blood may run from it to make the fish white. This done, cut off the fins & wash them clean; then cut off the belly shell well with meat, take out the guts and wash them very clean, and observe you turn them the right way, or you will meet with a great deal of trouble. Stew the guts with a quart or three pints of the best Madeira wine, infuse half a dram of coyn butter. Then having boiled the four fins, & taken the scales off, stew them with the guts on the belly part, which is called the collop. Take all sorts of the best sweet herbs, cut and shred them very small and strew them over the collop. Put pieces of the best butter, one bottle of the best Madeira wine, and a dram and a half of pepper, or coyn butter over it. Take great care it is not over baked. You may cut off collops and dress them as veal cutlets. Send your guts up in the top shell, and set it at the upper end of the table, the collops in middle, and at the lower end, which garnish with the four fins.

This is the most proper method of dressing this fish, in any part of the Indies, or in England, approved by the best and most experienced cooks who undertake to dress them.

MANY friends to this publication having repeatedly expressed their desires of knowing, the particular months, when river fish spawn, and are most in season; the Editor of this work, ever ready to attend to the kind hints which are offered for its improvement, and impressed with the deepest sense of gratitude to the public, for their favourable reception of ten very large, distinct impressions of the work, submits to their candour, the best answers, as suited to the rivers Trent, Ouse, Aire and Wharf, which he hath been able to procure to their requests; and the best information, in such other particulars, as, he apprehends, may be useful.

BARBEL.—This fish spawns at the latter end of April, or in the beginning of May; begins to be in season a month after, and continues in season till the time of spawning returns. It is very bony and coarse, and is not accounted, at any time, the best fish to eat either for wholesomeness or taste; but the spawn is of a very poisonous nature. When it is full of spawn, in March and April, it may be so easily mistaken for Tench, if the *barbs*, or *wattels*, under the head are carefully cut off; and (if the same art is taken to disguise it) its fine case and handsome shape, during the rest of the year, give it so

---

§ Hawkins, the Editor of Walton's Complete Angler, observes p 217, Note, That "tho' the spawn of Barbel is known to be of a poisonous nature, yet it is often taken, by country people, medicinally, who find it at once, a most powerful emetic and cathartic. And notwithstanding what is said of the wholesomeness of the *flesh*. with some constitutions it produces the same effects as the *spawn*. About the month of September. in the year 1754, a servant of mine, who had eaten part of a Barbel, tho', as I had cautioned him, he abstained from the spawn, was seized with such a violent purging and vomiting as had like to have cost him his life."



so near a resemblance to Grayling, that it is very common to impose it upon the public, for the one, or the other, as the different seasons give the proper opportunities. The public, therefore, cannot be too much warn'd of the danger attending such deceit; and the prudent matron, housekeeper, or cook, cannot examine with too much care, whether the skin, under the chaps of such fish as are purchas'd for Tench or Grayling, be perfectly whole; since, if they are Barbel, there will be four slight wounds under the head or chaps of each fish, by the *barbs* or *wattels* being cut off. For if it is serv'd up to the table for Tench, the spawn may prove fatal to the person who eats it; and, at the best, whether it is dress'd as Tench or Grayling, the free eating of the *flesh* (if we may be allowed the expression) may be attended with disagreeable, if not dangerous, consequences. It hereafter will appear, that Tench spawn in *July*, we must, therefore, remark further, that if any fish is sold for Tench in *March* and *April*, and proves to be full of spawn, it cannot be Tench, but is a cheat upon the purchaser, and must be Barbel.

**BLEAK.**—The time of its spawning is very uncertain, and the fish is very little regarded at any time.

**BREAM.**—spawns in the beginning of *July*, but is most in season in *June* and *September*.

**CARP.**—This fish is said to breed two or three times in a year, but the chief time of spawning is in *May*. It is, indeed, rather a pond, than a river fish; and a well fed fish is at all times a delicate dish.

**CHUB.**—spawns in *March*, but is best in season about *Christmas*. The spawn is excellent, and very wholesome.

**DACE.**—spawn about the middle of *March*, are in season about three weeks after; they are not very good till

till about Michaelmas, but are the best in the month of February. §

**E E L S.**—are equally in season all the year. The bright Silver Eels, which are bred in clear rivers and streams, are in great esteem. Those which are caught in ponds, or waters of a slow course whose bottoms are rather inclined to earth and slime, than gravel, are at the best insipid, and even frequently taste of the very mud in which they have been bred.

**GUDGEONS.**—spawn in May, and once or twice more during the summer. Are in season all the year except two or three weeks after every spawning time.

**GRAYLING or UMBER.**—This excellent fish spawns in May, is in season all the year, but in the greatest perfection in December. See the observations upon Barbel.

**PEARCH.**—This nutritious and wholesome fish is in season all the year, but most so in August and September. §

POPE

† The people who live not far from rivers where Dace or Roach are caught, have a method of dressing the large sort, which, is said, renders them very pleasant and savoury food: it is as follows; without scaling the fish, lay them on a gridiron, as soon after they are taken as you can, over a slow fire and strew on them a little flour; when they begin to grow brown, make a slit, not more than skin deep, in the back from head to tail, and lay them on again; when they are broil'd enough, the skin, scales and all, will peel off, and leave the flesh, which will have become very firm, perfectly clean, then open the belly, and take out the inside, and use anchovies and butter for sauce.

§ The following receipt for dressing a large Trout or Pearch in the Yorkshire manner, is esteemed an excellent one: Take the fish as soon as possible after they are caught, wipe them well with a soft dry linen cloth, wrap a little of the cloth about your finger, clean out the throat and gills very well (you must not scale or gut the  
the

**POPE** or **RUFF** or **BARCE**.—This fish spawns in April, and is in season all the year : no fish that swims is of a pleasanter taste.

**PIKE**.—The time of breeding or spawning, is usually in April ; he is in season all the year, but the fattest and best fed in Autumn, tho' in most general use in spring.

**ROACH**.—spawn about the latter end of May, when they are scabby and unwholesome, but they are again in order in about three weeks, and continue in season till the time of spawning returns. The spawn is excellent. For the manner of dressing see **DACE**.

**SALMON**.—are in season from the middle of November to the middle of August.

**SALMON-SMELT**.—is in season all the year.

**TENCH** —This pleasant tasted fish spawns in July, is in season all the year, but most valued in the six winter months. See the observations upon **BARBEL**.

**TROUT**.—This beautiful and delicious fish spawns in October and November, and is not of any value till the latter end of March, but continues afterwards in season till the spawning time returns. It is in the highest perfection, and of the most delicate taste in May and June. For the method of dressing, see **PERCH**.

the fish, or use any water about them) then lay them on a gridiron over a clear fire, and turn them very frequently. When they are enough, take off their heads, to which you will find the guts have adhered, then put a lump of butter, seasoned with salt, into the belly of every fish ; so serve them up. Most people eat them with their own gravy ; but if you use any sauce, serve it up in a boat.

FINIS.





sh  
sh

u-  
t-  
in

y,  
a-  
a-  
is

o-

r.

y,  
r-

ns  
ill  
a-  
eft  
nd

on  
re  
ve  
he  
ith